

THE NATIONAL PROVISIONER

PUBLISHED EVERY SATURDAY

(Copyright, 1906, by the Food Trade Publishing Co.)

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. XXXV.

New York and Chicago, August 11, 1906.

No. 6.

GOVERNMENT ABATTOIRS.

A telegram from Belgrade announces that the Servian Government will ask the Skupstschina to vote the necessary credits for the construction of vast abattoirs on the most modern and scientific system, together with canning factories, with a view specially to supplying the English market.

MORE GOVERNMENT GUARANTEE.

Arthur J. Giles, secretary of the Federation of Grocers' Associations of the United Kingdom, has sent the following cable message to the Secretary of Commerce and Labor at Washington:

"The members of the Grocers' Federation have £100,000 (\$500,000) worth of American canned meat stocks which are valueless at present, owing to the scare. Can you ask the President to assist us by intimating that the inspection of canned meats for export has been satisfactory?"

The following reply has been received: "United States canned meats for export abroad are all from animals inspected by veterinary officers at the time of killing under the regulations of the agricultural department." The message is signed by Secretary James Wilson.

WILSON AT JERSEY CITY.

Secretary Wilson inspected the stock yards at Jersey City last Friday. His visit was a surprise, and his presence was not known until he entered the office of Superintendent R. C. Bonham, introduced himself and explained his mission. He desired to begin his tour of inspection forthwith, as his time was limited.

Superintendent Bonham acted as escort to the secretary on the tour. Every nook and corner was visited, and the cattle in the pens were inspected. Secretary Wilson expressed satisfaction with the condition of the yards, and said that the stringent rules relating to the preparation of food products would be rigidly enforced.

He imparted the information that agents of Germany and France would make a secret tour of inspection of the stock yards and large establishments which produce food stuffs, and said he believed that their reports would benefit this country, which was ahead of all other countries in the quality of materials used and the intelligence and care shown in their preparation and packing.

EVEN JAPAN "INVESTIGATES."

Victoria, B. C., August 8.—The steamer Tosa, of the Japanese Mail Steamship Line, arrived to-day from the Orient, being the second steamer of the line to come in charge of a Japanese commander. The Tosa brought news of a Japanese canned meat scandal. As a result of an official investigation into the canned meat industry at Hiroshima, consequent on the agitation in the United States, it was found that cans labeled "boiled beef" contained horseflesh, which had been prepared so ingeniously that it could be identified only by careful analysis and even then with difficulty. The discovery has created amazement.

GERMAN SOLDIERS LIKE OUR MEAT.

Consul E. L. Harris advises that the Chemnitz Tageblatt contains an article drawn from official sources, which says that the best brands of American canned meats have always been decidedly in favor with the soldiers in Southwest Africa. The commissariat department furnishes the soldiers in the field with rations consisting of one-half meat of American origin and the other half with the home product. The American meat is very much cheaper than that produced in Germany. In fact German meat can not be delivered in Southwest Africa for any less than three times the cost of that imported from America.

LANCET NOW APPROVES.

That American meats will continue to be in great and probably even increasing demand may be inferred from a recent article in the London Lancet. This paper says that much of the meat which reaches the great central meat market at Smithfield from colonial and foreign sources leaves little to be desired. A large part of the imported meat of London, including much of the chilled and frozen meat from the United States and Argentina, is, in regard to disease and cleanliness, more satisfactory than much of the meat at home.

SWITZERLAND INVESTIGATING.

Consul General Richard Guenther at Frankfurt has reported to the Department of Commerce and Labor that the Minister of the Interior in Switzerland has begun an official inquiry into the wholesomeness of American meat. He has sent letters of inquiry to the different cantons in Switzerland asking for information regarding the use of salted and smoked meats as food; whether the supply is obtained from the United States, what amount of meat was of domestic production, and whether its consumption had any ill effects on the consumers. The object of the inquiry, Mr. Guenther reports, is to gather sufficient data to formulate adequate protective measures for submission to the Swiss federal legislature.

MUST APPLY FOR INSPECTION

Much anxiety continues to be felt at the Department of Agriculture over the failure of packers to apply for the assignment of inspectors under the new law. The date set as the time when the act shall go into full force is October 1, but it is necessary for packers to make application for inspection at least six weeks prior to that time in order that a representative of the department may be sent to visit the plant making application and to see that it conforms to the requirements of the law sufficiently to warrant the assignment of a permanent inspector. The department has determined to debar from interstate trade all firms that have not made arrangements with it before the first of October.

This is held to be unavoidable under the act and will throw upon the plants which have not received inspection the necessity of sacrificing their stock or disposing of it in local

trade. Moreover, it is a fact that the processes of preparing various kinds of smoked or cured meats require considerable time, so that every day of delay will prevent packers from preparing these classes of meat products under inspection. Where they have been prepared without inspection with the use of preservatives, etc., the stocks of product will be excluded from interstate commerce even though they may have been manufactured before the law went into effect.

"Unless they are made to understand these facts," said Secretary Wilson, "their interstate trade will suddenly cease on October 1. Such products as canned pork and beans, mince meat and products of lard and cotton seed oil are included, as well as fresh killed meat. Hereafter the American people will know precisely what they are eating if they take the trouble of reading the label, which will tell the story."

LITTLE TROUBLE IN GERMANY.

The new meat inspection regulations in Germany will not, seemingly, seriously affect the American imports. The regulations require the inspection of the lymphatic glands with fresh meat, while with prepared meat, such as chiefly imported from the United States, only the glands naturally belonging to the cut must be attached.

THE NEW McSWEENEY PLANT.

The new plant of the McSweeney Packing Company, to be built at Beatrice, Neb., mentioned in the last issue, will cost \$250,000 for the buildings and equipment alone. It will have complete stock yards accommodations and will be finished in about eight months. Every modern operating and sanitary feature will be embodied in the new plant.

OMAHA IS READY.

All South Omaha packing plants are ready to proceed under the regulations of the new law. Dr. Don C. Ayer, chief of the bureau in that city, stated that he had notified the bureau of animal industry at Washington that the Armour, Swift, Omaha and Cudahy plants are now ready for inspection under the new law.

"In consequence of my report we are expecting a visit soon from Secretary Wilson and Chief A. D. Melvin of the department," said Dr. Ayer. "Following their inspection and approval the packers will begin working under the new law."

The night men have been a big help to the department in that they are better able to tell whether or not the cleaning-up process has been properly done. They make daily reports of the conditions found at each plant.

The workmen in all departments of the packing houses will soon be wearing uniform white ducking clothes. The packers will provide the working clothes and see that they are kept clean.

WILSON'S INSPECTION TRIP.

Secretary Wilson returned to the Department of Agriculture Saturday after visits to Philadelphia, Jersey City and New York, where he inspected slaughtering and packing houses. The trip was planned so as to give the packers no hint as to his coming. The secretary said:

"On the whole, conditions in the packing houses in the three cities named were good. It was apparent that efforts were being made to comply with the law. In only a few instances did I find it necessary to make suggestions with respect to remedying evils which existed, such as the rearrangements of toilets, the tearing up of floors and putting down of new ones, and greater ventilation."

The trip just ended is one of a number which the secretary will make. In every case he will, so far as possible, keep his movements secret. He declared that he was practically through with his inspection of the Philadelphia houses before his presence in the city was known, and that his inspections in Jersey City and New York were made entirely without any previous knowledge of his coming.

NEW MEAT INSPECTION RULES

A brief synopsis of the new regulations drawn up by the Department of Agriculture for the enforcement of the meat inspection law was published in the last issue of The National Provisioner, together with regulations number 1 to 12. These latter covered the general rules for applying for inspection or exemption from inspection, the appointment of inspectors and the scope of their authority, the rules regarding the sanitation of packing plants and meat establishments, and the definition of words and terms used in the law.

It is important that all those interested in interstate meat trade, both wholesale and retail, should study these rules carefully, as they will be rigidly enforced after October 1, and no establishment failing to conform to them will be permitted to engage in interstate or export traffic. Regulations covering inspection of animals before and after slaughter, the disposal of diseased carcasses and organs, rules providing for "retaining" and "condemned" rooms and for tanks and tanking, are given hereafter. They are as follows:

Ante-Mortem Examination and Inspection.

REGULATION 13. An ante-mortem examination and inspection shall be made of all cattle, sheep, swine, and goats about to be slaughtered before they shall be allowed to enter an establishment at which inspection is maintained. Said examination and inspection shall be made in the pens, alleys, or chutes of the establishment at which the animals are about to be slaughtered. The proprietors of the establishments at which the said ante-mortem inspection is conducted shall provide satisfactory facilities for conducting said inspection and for separating and holding apart from healthy animals those showing symptoms of disease.

All animals showing symptoms or suspected of being affected with any disease or condition which, under these regulations, would probably cause their condemnation when slaughtered, shall be marked by affixing to the ear or tail a metal tag as provided in Regulation 20.

All such animals, except as hereinafter provided, shall be slaughtered separately, either before regular slaughter has commenced or at the close of the regular slaughter, and shall be duly identified by a representative of the establishment to the inspector on duty on the killing floor before the skins are removed or the carcasses opened for evisceration.

Animals which have been tagged for pregnancy and which have not been exposed to any infectious or contagious disease are not required to be slaughtered, but before any such animal is removed from the establishment the tag shall be detached by a department employee and returned with his report to the inspector in charge.

(a) If any pathological condition is suspected in which the question of temperature is important, such as Texas fever, anthrax, pneumonia, blackleg, or septacemia, the exact temperature should be taken. Due consideration, however, must be given to the fact that extremely high temperatures may be found in otherwise normal hogs when subjected to exercise of excitement, and a similar condition may obtain to a less degree among other classes of animals. Animals commonly termed "downers," or crippled animals, shall be tagged, as provided for in Regulation 20, in the abattoir pens for the purpose of identification at the time of slaughter, and shall be passed upon in accordance with these regulations.

Post-Mortem Inspection at Time of Slaughter.

REGULATION 14. The inspector or his assistants shall, at the time of slaughter, make

a careful inspection of all animals slaughtered. The head, tail, thymus gland, bladder, caul, and the entire viscera, and all parts and blood used in preparation of meat food products shall be retained in such manner as to preserve their identity until after the post-mortem examination has been completed, in order that they may be identified in case of condemnation of the carcass. Suitable racks or metal receptacles shall be provided for retaining such parts.

Carcasses and parts thereof found to be sound, healthful, wholesome and fit for human food shall be passed and marked as provided in these regulations.

Should any lesion of disease or other condition that would probably render the meat or any organ unfit for food purposes be found on post-mortem examination, such meat or organ shall be marked immediately with a tag, as provided in Regulation 27. Carcasses which have been so marked shall not be washed or trimmed unless such washing or trimming is authorized by the inspector.

Disposal of Diseased Carcasses and Organs.

REGULATION 15. The carcasses or parts of carcasses of all animals which are slaughtered at an establishment where inspection is maintained, and which are found at time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named below, shall be disposed of according to the section of this regulation pertaining to the disease or condition. It is to be understood, however, that owing to the fact that it is impracticable to formulate rules covering every case, and to designate just what stage a process becomes loathsome or a disease noxious, the decision as to the disposition of all carcasses, parts or organs not specifically covered by these regulations shall be left to the veterinary inspector in charge. Carcasses found, before evisceration has taken place, to be affected with an infectious or contagious disease, including tuberculosis, shall not be eviscerated at the regular killing bed or bench, but shall be taken to the retaining room, or other specially prepared place, separate from other carcasses, and there opened and examined.

(a) *Anthrax, or charbon.*—All carcasses showing lesions of this disease, regardless of the extent of the disease, shall be condemned and immediately tanked, including the hide, hoofs, horns, viscera, fat, blood, and all other portions of the animal. The killing bed upon which the animal was slaughtered shall be disinfected with a 10 per cent solution of formalin, and all knives, saws, cleavers and other instruments which have come in contact with the carcass shall be treated as provided in Regulation 11, paragraph (h), before being used upon another carcass.

(b) *Blackleg.*—Carcasses of animals showing lesions of blackleg shall be condemned.

(c) *Hemorrhagic septicemia.*—Carcasses of animals affected with this disease shall be condemned.

(d) *Pyemia and septicemia.*—Carcasses showing lesions of either of these diseases shall be condemned.

(e) *Rabies.*—Carcasses of animals which showed symptoms of rabies before slaughter shall be condemned.

(f) *Tetanus.*—Carcasses of animals which showed symptoms of tetanus before slaughter shall be condemned.

(g) *Malignant epizootic catarrh.*—Carcasses of animals affected with this disease and showing generalized inflammation of the mucous membranes shall be condemned.

(h) *Hog cholera and swine plague.*—(1) Carcasses showing well marked and progressive lesions of hog cholera or swine plague in more than two of the organs (skin, kidneys, bones, or lymphatic glands) shall be condemned.

(2) Carcasses showing slight lesions which are confined to the kidneys and lymphatic glands may be passed.

(3) Carcasses which reveal lesions more numerous than those described for carcasses

to be passed, but not so severe as the lesions described for carcasses to be condemned, may be rendered into lard, provided they are cooked by steam for four hours at a temperature not lower than 220 degrees F.

(4) In inspecting carcasses showing lesions of the skin, bones, kidneys or lymphatic glands, due consideration shall be given to the extent and severity of the lesions found in the viscera.

Lumpy Jaw and Tuberculosis.

(i) *Actinomycosis, or lumpy jaw.*—(1) If the carcass is in a well nourished condition and there is no evidence upon post-mortem examination that the disease has extended from a primary area of infection in the head, the carcass may be passed, but the head, including the tongue, shall be condemned.

(2) If the carcass is in a well nourished condition and the disease has extended beyond the primary area of infection, the disposition shall be made in accordance with the regulations to tuberculosis.

(j) *Caseous lymphadenitis.*—When the lesions are limited to the superficial lymphatic glands or to a few nodules in an organ, involving also the adjacent lymphatic glands, and the carcass is well nourished, the meat may be passed after the affected parts are removed and condemned. If extensive lesions, with or without pleuritic adhesions, are found in the lungs, or if several of the visceral organs contain caseous nodules and the carcass is emaciated, it shall be condemned.

(k) *Tuberculosis.*—All carcasses affected with tuberculosis and showing emaciation shall be condemned. All other carcasses affected with tuberculosis shall be condemned, except those in which the lesions are slight, calcified, or encapsulated, and are confined to the tissues indicated in any one of the following five paragraphs, or to a less number of such tissues, and excepting also those which may, under paragraphs (6) and (7) below, be rendered into lard or tallow.

(1) The cervical lymphatic glands and two groups of visceral lymphatic glands in a single body cavity, such as the cervical, bronchial and mediastinal glands, or the cervical, hepatic, and mesenteric glands.

(2) The cervical lymphatic glands and one group of visceral lymphatic glands and one organ in a single body cavity, such as the cervical and bronchial glands and the lungs, or the cervical and hepatic glands and the liver.

(3) Two groups of visceral lymphatic glands and one organ in a single body cavity, such as the bronchial and mediastinal glands and the lungs, or the hepatic and mesenteric glands and the liver.

(4) The cervical lymphatic glands and one group of visceral lymphatic glands in each body cavity, such as the cervical, bronchial, and hepatic glands.

(5) Two groups of visceral lymphatic glands in the thoracic cavity and one group in the abdominal cavity, or one group of visceral lymphatic glands in the thoracic cavity and two groups in the abdominal cavity, such as the bronchial, mediastinal, and hepatic glands, or the bronchial, hepatic, and mesenteric glands.

(6) Carcasses affected with tuberculosis, in which the lesions of the disease are located as described in any one of the preceding five paragraphs, but are slight and in a state of caseation, or liquefaction necrosis, or surrounded by hyperemic zones, and also those in which slight, calcified, or encapsulated lesions are found in more visceral organs or more groups of visceral lymphatic glands than are specified in any one of the preceding five paragraphs, may be reduced into lard or tallow after the diseased parts are removed. The carcasses shall be cooked by steam at a temperature not lower than 220 degrees F. for not less than four hours.

(7) Carcasses in which the cervical lymphatic glands, one organ, and the serous membrane in a single body cavity, such as the cervical lymphatic glands, the lungs, and the pleura, or the cervical lymphatic glands, the liver and the peritoneum, are affected with tuberculosis may be rendered into lard or tallow after the diseased parts are removed. The carcasses shall be cooked by steam at a tem-

perature not lower than 220 degrees F. for not less than four hours.

(8) All condemned carcasses, parts of carcasses, or organs showing lesions of tuberculosis shall be deposited in receptacles provided for that purpose, and shall either be tanked at once or be locked in the "condemned" room until such time as an employee of the department can see that they are placed in the tank.

(9) All heads and other parts showing lesions of tuberculosis shall be condemned.

Texas Fever and Other Troubles.

(l) *Texas fever.*—Carcasses showing sufficient lesions to warrant the diagnosis of Texas fever shall be condemned.

(m) *Parasitic ictero-hematuria.*—Carcasses of sheep affected with this disease shall be condemned.

(n) *Mange, or scab.*—Carcasses of animals affected with mange, or scab, in advanced stages shall be condemned. When the disease is slight the carcass may be passed.

(o) *Tapeworm cysts.*—Carcasses of animals slightly affected with tapeworm cysts may be rendered into lard or tallow, but extensively affected carcasses shall be condemned.

(p) *Pneumonia, pleurisy, enteritis, peritonitis and metritis.*—Carcasses showing generalized inflammation of one of the following tissues—the lungs, pleura, intestines, peritoneum, or the uterus—whether in acute or chronic form, shall be condemned.

(q) *Icterus.*—Carcasses showing an intense yellow or greenish-yellow discoloration after proper cooling shall be condemned. Carcasses which exhibit a yellowish tint directly after slaughter, but lose this discoloration on chilling, may be passed for food.

(r) *Uremia and sexual odor.*—Carcasses which give off the odor of urine or a strong sexual odor shall be condemned.

(s) *Urticaria, etc.*—Hogs affected with urticaria (diamond skin disease) *Tinea, tonsurans, Demodex folliculorum*, or erythema may be passed after detaching and condemning the skin, if the carcass is otherwise fit for food.

(t) *Melanosis, etc.*—Carcasses of animals showing any disease or injury, such as traumatic pericarditis, generalized melanosis, pseudoleukemia, etc., which causes considerable elevation of temperature or affects the system of the animal, shall be condemned.

(u) *Bruises, abscesses, liver flukes, etc.*—Any organ or part of a carcass which is badly bruised or which is affected by malignant tumors, abscesses, suppurating sores, or liver flukes shall be condemned, but when the lesions are so excessive as to affect the whole carcass, the whole carcass shall be condemned.

(v) *Emaciation and anemia.*—Carcasses of animals too emaciated or anemic to produce wholesome meat and those carcasses which show a slimy degeneration of the fat or a serious infiltration of the muscles shall be condemned.

(w) *Pregnancy and parturition.*—Carcasses of animals in advanced stages of pregnancy (showing signs of preparation for parturition), also carcasses of animals which have within ten days given birth to young and in which there is no evidence of septic infection, may be rendered into lard or tallow as desired by the manager of the establishment, otherwise they shall be condemned.

(x) *Immaturity.*—Carcasses of animals too immature to produce wholesome meat, all unborn and stillborn animals, also carcasses of calves, pigs, kids and lambs under three weeks of age shall be condemned.

(y) *Diseased parts.*—In all cases where carcasses showing localized lesions of disease are passed or rendered into lard or tallow, the diseased parts must be removed before the "U. S. Retained" tag is taken from the carcass, and such parts shall be condemned.

(z) *Careless scalding.*—Hogs which have been allowed to pass into the scalding vat alive shall be condemned.

(aa) *Dead animals.*—All animals that die in abattoir pens, and those in a dying condition before slaughter, shall be tagged as provided in Regulation 21, and in all cases shall

be condemned. In conveying animals which have died in the pens of the establishment to the tank they shall not be allowed to pass through compartments in which food products are prepared. No dead animals shall be brought into an establishment for rendering from outside the premises of said establishment.

"Retaining" and "Condemned" Rooms.

REGULATION 16. Separate compartments, to be known as "retaining rooms," or other special places for final inspection, shall be set apart at all establishments at which inspection is maintained, and all carcasses and parts marked with a "U. S. Retained" tag shall be held in these rooms pending final inspection. These rooms shall be rat proof and furnished with abundant light; the floors shall be of cement, metal or brick laid in cement. They shall be provided with facilities for locking and locks for this purpose will be furnished by the department. They keys to such locks shall remain in the custody of the inspector or his assistant.

Immediately after the final inspection of carcasses and parts marked with "U. S. Retained" tags is completed, those found to be wholesome and fit for human food shall be released by the veterinary inspector conducting the inspection, who shall remove the "U. S. Retained" tags, and the carcasses shall be removed from the retaining rooms and marked "U. S. Inspected and Passed," as provided in Regulation 28.

The floors and walls of all retaining rooms shall be washed with hot water and disinfected after diseased animals are removed, and before any "retained" animals are again placed therein.

Carcasses or parts of carcasses found on final inspection to be unsound, unhealthful, unwholesome or otherwise unfit for human food shall be marked "U. S. Inspected and Condemned," as provided in Regulation 28, and shall be removed from the retaining room to the "condemned" room, if not tanked within twenty-four hours.

(a) In each establishment at which condemned carcasses or meat food products are held for more than twenty-four hours after condemnation, there shall be provided a room entirely separate from all other rooms in the establishment. This room shall be secure and shall be provided with a lock, the key of which shall remain in the custody of a department employee. This room shall be known as the "condemned room," and shall be kept locked at all times except when condemned meat or meat food product is being taken into or from the said room under the supervision of a department employee.

All condemned carcasses shall be removed from retaining rooms within twenty-four hours after they are condemned, except in questionable cases, when they are held pending the decision of the inspector in charge. Condemned carcasses shall not be allowed to accumulate, but shall be removed from the "condemned" rooms, treated with coloring substances, or otherwise treated, as provided in Regulation 18, paragraph (b), and tanked within a reasonable time after condemnation. Carcasses of diseased animals which are eviscerated in the retaining room or in the specially prepared place under the provisions of Regulation 15, shall, unless passed, be removed immediately either to the "condemned" room or to the tank.

REGULATION 17. *Bruised parts.*—When a portion of a carcass is to be condemned on account of slight bruises, which can not be properly removed until the carcass is chilled, the carcass shall be marked with a "U. S. Retained" tag and placed in the retaining room. After chilling, the affected portion shall be cut out, marked "U. S. Inspected and Condemned," and removed to the tank or locked in the "condemned" room, and the remainder of the carcass shall be marked "U. S. Inspected and Passed."

Tanks and Tanking.

REGULATION 18. All condemned carcasses, (Continued on page 17.)

Text Books

Semi-Annual Sale

PACKINGHOUSE.		
Name of Book.	Publishers' Price.	Our Price.
The Modern Packinghouse. By Fred W. Wilder.....	\$10.00	\$10.00
Perk Packers' Handbook.....	10.00	4.00
Public Abattoirs and Cattle Markets. By Dr. Oscar Schwarz.....	6.00	4.00
Disinfection and the Preservation of Food, Together with an account of the Chemical Substances Used as Antiseptics and Preservatives. By Samuel Rideal, D. S.....	4.00	3.75
RETAIL BUTCHERS.		
Thirty Years a Marketman. By E. L. Grant.....	\$1.50	\$1.35
COTTONSEED PRODUCTS.		
Cottonseed Products. By L. L. Lamborn.....	\$3.00	\$3.00
Cotton and Cotton Oil. By D. A. Tompkins.....	7.50	7.00
FATS, OILS, SOAPS, CANDLES, GREASES.		
American Soaps. By H. Gathmann.....	\$18.00	\$13.50
Animal Fats and Oils. By L. E. Andes.....	4.00	4.00
Animal and Vegetable Fixed Oils, Fat, Butters and Waxes. By C. R. A. Wright, D. S.....	7.50	7.15
Art of Soap Making. By A. Watt.....	3.00	2.50
Fats and Oils, Animal and Vegetable. Edited by W. T. Brant.....	10.00	9.75
Oil Chemists' Handbook. By Erastus Hopkins, M. A.....	3.00	2.50
Oil, Tallow and Greases, Practical Compounding. By Expert Oil Refiner.....	3.50	2.35
Recipes for Oil, Soap and Other Trades. By an Analytical Chemist.....	3.50	3.35
Soap and Candles. By J. Cameron.....	2.00	2.00
Soap Manufacture. By W. L. Gadd.....	1.50	1.40
Soaps. By G. H. Hurst.....	6.00	4.00
GLUE AND GELATINE.		
Glue and Glue Testing. By S. Rideal, D. S.....	\$4.00	\$4.00
Manufacture of Glue and Gelatine.....	1.00	5.00
FERTILIZERS.		
Bone Products and Manures. By Thomas Lambert.....	\$3.00	\$3.00
Chemistry of Soils and Fertilizers. By Harry Snyder.....	1.50	1.50
REFRIGERATION.		
Ammonia and Its Compounds. By C. Vincent.....	\$2.00	\$2.00
Artificial Ice, Spon's Encyclopedia.....	.75	.75
Chemists' Pocketbook.....	2.00	1.75
Compound of Mechanical Refrigeration. By J. E. Siebel.....	3.00	2.50
Indicating the Refrigerating Machine. By Gardner T. Voorhees.....	1.00	.95
Ice-Making Machine, The. By M. Ledoux.....	.50	.50
Machinery for Refrigeration. By Norman Selfe.....	2.50	2.40
Mechanical Refrigeration. By Hal Williams.....	2.25	2.15
Pocketbook of Refrigeration and Ice-Making. By A. J. Wallis-Taylor.....	1.50	1.40
Principles and Practices of Artificial Ice-Making and Refrigeration. By Louis M. Schmidt.....	2.50	2.35
Refrigerating and Ice-Making Machinery. By A. J. Wallis-Taylor.....	3.00	2.80
Refrigerating Machinery. By A. Ritchie Leask.....	2.00	1.75
Refrigerating Memoranda. By John Levey.....	.75	.75
Refrigeration and Cold Storage and Ice Making. By A. J. Wallis-Taylor.....	4.50	4.35
MECHANICAL.		
Complete Practical Machinist. By Joshua Ross.....	\$2.50	\$2.40
Electrical Engineers' Pocketbook. By Horatio A. Foster.....	5.00	4.75
Gas Engine, The. By D. Clerk (new edition).....	4.00	3.50
Gas Engine, The. By F. R. Hutton.....	5.00	4.00
Gas Engines. By T. M. Goodere.....	1.00	.95
Gas Engines. By E. W. Roberts.....	1.50	1.45
Gas, Gasoline and Oil Engines. By Gardner D. Hiacox.....	2.50	2.40
Manual of the Steam Engine. By R. H. Thurston.....	10.00	9.50
Steam Boilers. By Cecil H. Peabody and E. F. Miller.....	4.00	3.75
Steam Boiler Practice. By W. B. Snow, S. S.....	3.00	2.80
Steam Engineers' and Electricians' Handbook. By Swingle.....	2.50	2.40
Text Book of Electrical Machinery. By Harris J. Ryan, M. E.....	2.50	2.35
MISCELLANEOUS.		
Cyclopedia of Receipts, Notes and Queries. By Albert A. Hopkins.....	\$5.00	\$4.50
Liquid Air and Liquefaction of Gases. By T. O. Moane.....	2.50	2.50
Manufacture of Varnish and Linseed Oil.....	5.00	2.50
Warehouse Laws and Decisions.....	4.00	3.75

Authorities give
you their Valuable
Knowledge

Learn to get the
most profit from
your products

These books tell
you how to make
money

To be Successful
you must know
your business

ALL PRICES POSTAGE PREPAID

THE NATIONAL PROVISIONER
BOOK DEPARTMENT
Produce Exchange, New York

TRADE GLEANINGS

The Hide-It Leather Manufacturing Company, of Portland, Me., has been incorporated with \$400,000 by J. W. Anderson, of Gray, Me., and J. R. Parsons, of Yarmouth.

Gross Brothers, of Milwaukee, Wis., have come to an agreement with the building and health departments as to the requirements in the matter of rebuilding their plant, and have received a permit for the completion of the buildings.

The Co-operative Live Stock Commission Company, with houses at Chicago, St. Joe and Kansas City expect to organize a house in Hutchinson, Kan.

The Anderson Phosphate and Oil Company, of Spartansburg, S. C., has decided on the erection of a new fertilizer plant at Anderson, S. C. It will have a capacity of 15,000 tons a year.

Annual meetings of the Pittsburg Provision & Packing Company, Pittsburg Union Stock Yards Company and Duquesne Storage Company, Pittsburg, Pa., were held last week, and the directors were re-elected. Officers were elected as follows: President, W. V. Callery; vice president, S. W. Allison; treasurer and general manager, Simon O'Donnell.

The People's Grocery and Provision Company, Cleveland, Ohio, has been incorporated by John J. Houska, Edward Houska, Mary Hokes, Josephine M. Houska and Barbara Houska. The capital stock is \$10,000.

The United Railways of St. Louis, Mo., will run a refrigerator car to convey dressed meat from the St. Louis Dressed Beef Company in Manchester avenue and Gratiot street to its three other branches. A car has been built for the purpose. It has a capacity of 40,000 pounds. The dressed beef company then will dispense with about 40 wagons. The Railways Company claims the right to carry express under its franchise, and that dressed meat is express. It is asserted that the meat will be carried mostly at night.

The Southern Oil and Fertilizer Company of Meridian, Miss., capitalized at \$75,000, has been sold by A. H. George & Co. to H. C. Forrester and associates, who take charge immediately.

The John W. Walker Company, of New York, N. Y., has been incorporated with \$30,000 capital stock to raise and deal in fish, shell fish, meats, game, poultry, etc., by J. W. Walker, New York City; L. M. French and Frances W. Cox, of Brooklyn.

The leech house at the Wallin tannery, Mill Creek, Mich., has been damaged by fire to the extent of \$5,000.

E. Ruhlmann & Company, of Bayonne, N. J., deny that they are to start a sausage manufacturing plant at Perth Amboy.

Enid Packing Company, of Enid, Okla., has been incorporated with \$150,000 capital stock by Patrick McInteer, Andrew W. Gillespie and William Coyle.

The Steele Soap Manufacturing Company, of High Point, N. C., has been organized by Aaron Lichtenstein, F. P. Ingram and J. A. Powers.

NEW MEAT INSPECTION RULES.

(Continued from page 15.)

parts of carcasses and meat food products shall be tanked as follows:

(a) After the lower opening of the tank has been securely sealed by an employee of the department, and the condemned carcasses, parts, and meat food products are placed therein in his presence, the upper opening shall likewise be securely sealed by such employee, whose duty it shall be then to see that a sufficient force of steam it turned into the tank and maintained a sufficient length of time effectually to render the contents unfit for any edible product. Tanks for this purpose shall be so located or operated that the fumes and odors therefrom shall not pervade compartments in which carcasses are dressed or edible products prepared. Wire and lead seals are provided by the department for sealing tanks.

(b) A sufficient quantity of coloring matter

or other substance to be designated by the department shall be used in connection with the tanking of all condemned carcasses, parts of carcasses, meats and meat food products, to destroy them effectually for food purposes.

(c) The seals of tanks containing condemned meats or the tankage thereof shall be broken only by an employee of the department.

(d) If an establishment where inspection is maintained fails to permit the treatment and tanking of condemned carcasses, parts of carcasses, meats, or meat food products, as required by these regulations, the inspector shall report that fact to the department, in order that inspection may be withdrawn from such establishment.

REGULATION 20. Any meats or meat food products condemned at establishments which have no facilities for tanking shall be treated as provided in Regulation 18, paragraph (b), and removed to an establishment indicated by the inspector in charge and there tanked and rendered under the supervision of an employee of the department.

(To be continued.)

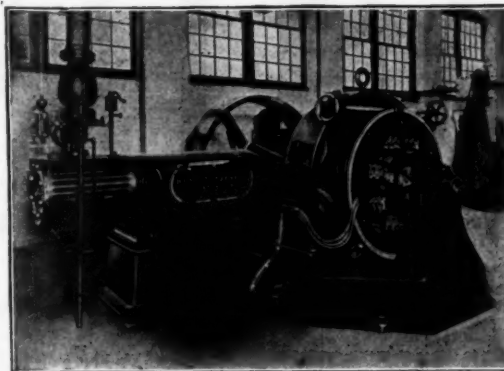
HISSED FOR STATING FACTS.

The chief sanitary inspector of Barking, England, at a convention of inspectors, is quoted as making the following statement:

"If an Englishman knew what goes on in slaughterhouses in England and how their meat is treated they would welcome the Chicago product with open arms. It is cleaner and better than the general run of potted and tinned meats made in Germany or Great Britain. I have made careful inspection of the slaughterhouses in England, and have seen things that compare unfavorably even with the conditions alleged to exist in the great packing plants in the American city."

The declaration of the inspector was greeted with angry cries, and it is said that he was finally howled down. London health officers have formulated proposals dealing with canned goods for the consideration of the various borough authorities. The most important clause provides that the name and address of the manufacturer and the date of canning be impressed on all tins, and that 1 per cent. of each consignment of imported

Unless the Best is Too Good



A Sturtevant Generating Set will absolutely meet your requirements. It is built to keep going. The engine is entirely enclosed. An oil feed pressure of 15 lbs. per sq. inch is maintained on all bearings, the generator is designed to keep company with the engine.

Send for Bulletin No. 63.

B. F. STURTEVANT CO., Boston, Mass.

General Office and Works, Hyde Park, Mass.

New York

Philadelphia

Chicago

London

Designers and Builders of Heating, Ventilating, Drying and Mechanical Draft Apparatus; Fans, Blowers and Exhausters; Steam Engines, Electric Motors and Generating Sets; Fuel Economizers; Forges, Exhaust Heads, Steam Traps, Etc.

591

PROPOSALS.

OFFICE PURCHASING COMMISSARY, U. S. Army, 39 Whitehall street, New York City, N. Y., August 11, 1906. Sealed proposals for furnishing and delivering subsistence stores in this city for the month of September, 1906, will be received at this office until 11 o'clock A. M., on August 21, 1906, and then opened. Information furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Stores opened August 21," addressed to Lieut.-Col. D. L. BRAINARD, D. C. G., U. S. A.

August 11 and 18.

food shall be inspected and examined before the goods may be opened, and that food intended for canning shall be inspected by an independent official prior to being canned. The use of preservatives is strictly prohibited.

PREJUDICE RUNNING RIOT.

Koenigsburg, Prussia, August 8.—At a meeting of the German Butchers' Association, held here to-day, it was decided to apply to the Imperial Government to take precautions to protect the trade of German butchers from unscrupulous American exporters. The minimum demanded is the introduction of a provision for a declaration on foreign lard and suet and goods manufactured therefrom, the prohibition of the importation of meat in casks, and that no foreign tinned meat be used for the army or navy. In consideration of the fact that the increase in the price of meat has caused limited production, the Government is requested to admit the introduction of Danish, Dutch and French livestock into the districts of Germany adjacent to those countries. The German Butchers' Association has 38,000 members.

Need a good man? Keep an eye on page 48.

Swift's Choice Dressed Beef

Mutton, Lamb, Veal, Pork, and Provisions

FOR SALE AT THE FOLLOWING BRANCH HOUSES

NEW YORK

Barclay Street Market, 105 Barclay Street
 Gansevoort Market, 22-24 Tenth Avenue
 West Washington Market, West and Bloomfield Streets
 Thirteenth Street Market, 32-34 Tenth Avenue
 Manhattan Market, W. 35th Street and Eleventh Avenue

BROOKLYN

Williamsburg Market, 100-102 North Sixth Street
 Brooklyn Market, 182-184 Ft. Greene Place
 Atlantic Avenue Market, 74-76 Atlantic Avenue
 Ft. Greene Sheep Market, 172 Ft. Greene Place

West 39th Street Market, 668-670 West 39th Street
 Westchester Avenue Market, 769-771 Westchester Avenue
 West Harlem Market, 130th Street and Twelfth Avenue
 Eleventh Avenue Market, Eleventh Avenue, bet. 34th and 35th Streets
 Murray Hill Market, Foot East 31st Street
 East Side Slaughter House } 45th Street and First Avenue
 East Side Market }

JERSEY CITY

Wayne Street Market, Corner Wayne and Grove Streets
 Ninth Street Market, 138 Ninth Street

Swift & Company New York

Central Office, Nos. 32-34 Tenth Avenue

BELGIAN INSPECTION.

The Belgian minister of war has recently transmitted to corps commanders a list of questions concerning the use of preserved meats in the army. They chiefly concern the length of time allowed to elapse after receptacles containing preserved meats have been opened before the consumption of contents, and places where they are kept after having been opened and prior to consumption. The war department is vigilant about the frequent renewal of stock of preserved meats, nearly all of which comes from the extensive establishments at Antwerp, and, although recog-

nized as of excellent quality, the soldiers do not conceal the fact that they prefer fresh meat to what they style the "Plata ration."

The inspection of imported preserved meat, nearly all of which comes from South America, is practiced at Antwerp. All receptacles showing the slightest deterioration or dent are at once certified. Two or three cans or boxes out of nearly every hundred are opened and contents tested. Seventeen veterinary inspectors and 600 experts perform this work. The experts are either engineers or chemists who have made special studies and received special diplomas. The superior council of hy-

giene issues a monthly pamphlet, which contains, as an annex, legislation on the inspection and surveillance of food by the various foreign governments.

WILL SUSPEND FIRMS.

Kansas City, Mo., August 8.—After suspending two livestock commission firms Tuesday, the Kansas City Livestock Exchange made a ruling that every member of the exchange who allies himself with the Co-operative Livestock Commission Company, an organization to fight the exchange, will be suspended from the exchange immediately.

Swift & Company

Jersey City

Beef and Pork Packers

Lard Refiners and General Provision Dealers

For Export and Local Trade

Jersey City Office, 138-154 Ninth Street

New York Office, 342 Produce Exchange

THE NATIONAL PROVISIONER

New York and Chicago

Published by
The Food Trade Publishing Co.

(Incorporated Under the Laws of the State of New York.)

Dr. J. H. SENNER.....President and Editor

GENERAL OFFICES

Floor A, Produce Exchange, New York, N. Y.

Cable Address: "Sampan, New York."

Telephone, No. 5200 Broad.

GEORGE L. MCCARTHY, Business Manager.

WESTERN OFFICES

Chicago, Ill., 47 Exchange Ave., Union Stock Yards.

Telephone: Yards, 1059.

Correspondence on all subjects of practical interest to our readers is cordially invited.

Money due THE NATIONAL PROVISIONER should be paid direct to the General Office.

Subscribers should notify us by letter before their subscriptions expire as to whether they wish to continue for another year, as all subscriptions are entered by us for that period, and we cannot recognize any notice to discontinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE. POSTAGE PREPAID

United States and Canada, excepting New	
Foundland	\$3.00
All Foreign Countries in the Postal Union,	
per year (21s.) (21s.) (26 fr.).....	5.00
Single or Extra Copies, each.....	.10

BY COMPARISON

We reprint in this issue a report from Washington of the statements of the chief sanitary inspector of Barking, England, referring to a comparison of American to British and German slaughter houses. The London Lancet, a renowned medical paper, which some months ago published a rather unfavorable report on American packing houses now admits that meat coming to the great central meat market at Smithfield from foreign sources, including the United States, is in regard to disease and cleanliness more satisfactory than "much of the meat at home." By comparison with other packing methods and products, American methods and meat products will always profit. Nothing is more welcome to us than such comparison based on impartial, scientific investigation. If such comparison would have been applied from the start all the trouble and injury of the recent months could have been spared. Slaughtering and packing are naturally rather repulsive processes for sensitive nerves and subject any person employed in it to all kind of besmirching; it cannot fairly be compared

to the manufacture of textiles, for instance. An engineer who has just brought his locomotive into the station cannot be placed next to Miss Phoebe for the sake of comparison. A fair judgment on American slaughtering and packing can only be gained by comparison to the same processes in other countries. That is the great difference between the recent comparative investigations and the library report of the President's Commissioners that the first are based on facts by comparison with actual conditions and the latter on fiction by comparison with another impossible fiction. Since the consuming world awakened to the necessities and conditions of daily life, it will continue to compare facts and American meat will be restored to its deserved and supreme rank.

BETTER LATE THAN NEVER

The exchange of cable messages between the secretary of the Federation of Grocers' Associations of the United Kingdom and Secretary Wilson, of the Department of Agriculture, is another highly interesting chapter in the history of the late attacks on American meat. Our readers have probably not forgotten that in the beginning of July this same federation, assembled in session at Sheffield, England, received a cable message from President Roosevelt conveying the official information that "under the new law we (The United States Government) can and will guarantee the fitness in all respects of tinned meats bearing the Government stamp." This official assumption of guaranty "was no doubt very welcome to the British grocers, but only for the future, which means for all meat to be exported under the "new law." Our British customers, however, could not see their way clear to sell American goods in stock bought under the "old" law, or to be bought within the next few months, during which time the wonderful "new law" will not be set in motion. As a matter of fact, the executive regulations under this "new" law will go into effect on October 1st and "tinned meats" bearing the Government stamp under the new law cannot very well reach the British market before the end of October. The American "guaranty" was, therefore, practically useless for the time previous to that and our British friends did not know what to do meanwhile. They had on hand quite a large stock, as they claim worth about half a million dollars; in fact, probably much more. The President's "guaranty" of products exported under the "new" law even implied a certain unwillingness to "guarantee" meat exported under the "old" law, and, more than that, our British friends still remembered what the President most probably had long forgotten: that he himself had severely criticized American meat manufactured under

the "old" law and under more or less "revolting" conditions.

Such considerations evidently inspired the secretary of the Federation to try another cable message. He appealed to the Secretary of Agriculture with the following naive request: "Can you ask the President to assist us by intimating that the inspection of canned goods for export has been satisfactory?" A rather daring request to make of the Chief Executive of the American republic. He is requested to assist the British grocers in the sale of American products which had become "valueless owing to the scare," a scare that was produced by nobody else but him and by no less a person than him. The request was nevertheless granted, though in an indirect way. The President himself remained silent, but the government responded in a rather unmistakable way. Our British customers learned that American canned meats for export abroad are all from animals inspected by veterinary officers at the time of killing and are therefore sanitary and safe, even though produced under the "old" law. If this reply to a precise question is final and reassuring, even if it shall have any sense at all in this connection, it can only mean that as far as exported meat is concerned the "old" law was good enough to make any scare absolutely superfluous. We trust that our British customers will now refrain from inquiring what has been the reason for the whole noisy proceeding of the recent past. We trust that they will be satisfied with this "assistance" of the President in their sales of American meats.

DRESSED MEAT MARGINS

For four years past dressed meats, wholesale, have sold at far too low a figure, considering fairly the cost of production. The agitation against the big packers is no doubt the direct cause of this fact. Whenever a legitimate attempt has been made to raise prices, there has been a howl of "beef trust extortion" from the daily press and another crop of investigations or proposed restraining laws. The result has been a timidity, if not a positive retreat, on the proposition to raise prices. The smaller packers cannot take the initiative because of competition from the larger concerns; the latter are attacked whenever they try it.

The situation, however, is not logical and should be remedied. Dressed meats should carry a legitimate profit as well as the by-products, and if the big packers will lead the way, hold tight and stand the abuse for awhile, the smaller packers will immediately fall into line, and there will be a reasonable recompense for everybody. Despite attacks against the meat industry there is no reason why that business should not be able to figure a margin of profit as well as any other.

TECHNICAL AND SCIENTIFIC

NEW PROCESS OF BATING HIDES.

In working with the Oakes process of purging or bating hides and skins, the latter are washed, limed, unhaired and washed again. A bath is now prepared at a temperature of from 95 to 100 deg. F., consisting of 5 per cent of glucose syrup and 1 per cent of sulphur, computed on the weight of the skins and hides, and about 1 pound of yeast for every 1,000 lbs. treated. Having prepared the bath in this manner, it is allowed to stand about 24 hours to secure a definite fermentation. At the end of this time the temperature is raised to 100 to 105 deg. F., and the hides and skins introduced. In order to have a continuous bath, however, one half of the original amount of sulphur, glucose and yeast are added at the same time.

In working this process it is not necessary to keep the skins or hides in constant motion, but only to move them from time to time in order to secure uniformity of action, once an hour being sufficient. By this method of treatment heavy bull or cow hides will be free from lime and in a soft and open condition at the end of eight hours; while lighter skins will require a proportionately shorter period. On removing the pack the temperature of the bath may be raised, and after introducing one-half the original quantity of sulphur, glucose and yeast, another pack may be treated, thus making it possible to work two packs each day in the same vat if desired. It will be understood that a continuous bath would, in time, become too concentrated from solutions of calcium compounds, and thus prevent or retard fermentation. This difficulty, however, is obviated by drawing off half of the solution each and every time after treatment of the second pack.

The hides and skins as they are removed from the baths show no trace of lime with phenolphthalein. They are soft and open, and have a smooth, silky grain. As there is nothing in this treatment to cause putrefaction, there is consequently no loss of hide substance, and furthermore, as all of the lime has been neutralized they do not require a drench or pickle, but after washing are ready for the tan, regardless whether it be vegetable or mineral in character. From a chemical point of view it is somewhat difficult to express all of the reactions taking place in the bath, although by careful observation and thought certain conclusions are apparent.

Thus when the bath is first prepared it is neutral in reaction, and after standing gradually assumes a slight acid condition. On introducing the hides or skins it becomes alkaline, due to diffusion of the lime. After standing a short time, however, it becomes neutral again, and remains thus until the skins are in a perfect condition, when a slight acid reaction is observed. These changes taking place are caused by the fermentation of the glucose, which generates carbon dioxide and alcohol, and owing to the presence of sulphur, a quantity of hydrogen sulphide is produced, which in its nascent condition combines with the alcohol to form mercaptans, which in their turn are slowly oxidized to thio-acids. These mercaptans and thio-acids being of a weak acid character, act in conjunction with any excess of hydrogen sulphide

upon the calcium hydroxide or other compounds of calcium, converting them into a soluble condition, in which they are readily removed by diffusion.

Thus, when the lime is all neutralized, the bath becomes acid in reaction, and in this way serves as an indicator of the completion of the operation. It is not necessary, however, to remove the hides or skins as soon as the acid condition is secured, as the products formed and the excess of acid do not dissolve the gelatin, and as there is no putrefaction there can be no loss of hide substance, or depletion, which assertion has been proven by practical demonstrations, and the value of the process established beyond a doubt.

THE RUSTING OF IRON.

The scientific department of the British Imperial Institute has been instrumental in investigating many matters of combined scientific and commercial interest. Few recent investigations, however, will appeal more directly to the average commercial manufacturer than that on the rusting of iron. Dr. Dunstan, of the above named institute, has for some years devoted a good deal of attention to the subject of the rusting and corrosion of various metals, and is known to be an opponent to the somewhat widely accepted theory that the aerial corrosion of iron depends on carbon dioxide.

The subject of the cause and prevention of rusting is one so closely connected with the work of modern manufacturers that a brief outline may properly find a place in these notes. Those who desire to follow the progress of the research in full should consult the original paper. Three theories of the rusting of iron have found acceptance: (1) The carbonic acid theory, according to which iron is supposed to become rusty through the combined action of oxygen and carbonic acid in the air in presence of liquid water, carbonate or bicarbonate of iron being first formed and then gradually converted into ferric hydroxide by further oxidation. This view is now found to be untenable, as experiments conducted with rigid scientific accuracy have proved that rusting can and does take place in the absence of carbon dioxide. (2) The electrolytic theory, propounded by Whitney. (3) The hydrogen peroxide theory, which is the one favored by Dunstan, which assumes the production of hydrogen peroxide in all cases of aerial rusting. One of the chief observations in support of this theory is that iron does not rust in presence of dry gases, and that in the case of moist gases, no rusting occurs with oxygen or with mixtures of oxygen and carbon dioxide so long as a constant temperature is maintained, but if the temperature is allowed to fluctuate liquid water condenses on the surface of the iron and rusting occurs. The presence of liquid water is essential for rusting to take place.

MACHINERY FOR WOOL WASHING.

In the usual squeezing arrangement of a wool washer, consisting of two rollers, the upper one of which is movable vertically and is pressed down by weights, which work through compound levers, it is found that

the jerking up and down of the weights is apt to cause damage to the machine. To avoid this the weights are now seated on springs, which prevent sudden shocks, according to the English patent 10,005.

To immerse the wool in the scouring tank the immerser is fixed onto a rod, one end of which is pivoted onto a crank and the other end onto a rocking lever. The mechanism which drives the immerser also drives rakes and gives them an elliptical motion. The motion can be suitably altered or modified. By another arrangement the immerser is moved horizontally by means of levers connected to the first rake and vertically by means of a cam.

In order to propel and agitate the wool in the washing trough, a number of immersers are fixed onto a bar, one end of which moves with one of the rakes, while the other end passes between two rollers fixed on a rake at the opposite end. The immersers consist of rectangular boxes, with perforated tops, and are fitted with flap valves which cover the perforations when the immerser is raised and so lift the enclosed water a short distance above the level of the liquid in the trough. This water in flowing back agitates the washing liquor.

To deliver the wool from the machine to the squeezing rollers an arrangement of forks is fitted, which is moved by means of levers and an elliptical gear wheel, so as to follow the inclined bottom of the trough. In another arrangement some of the rakes are pivoted onto a frame, which has a horizontal motion of its own.

FERTILIZERS AND BASES OF SOILS.

With regard to the effect of plant growth and of fertilizers on the retention of bases by the soil it may safely be stated that arable soils, containing over one per cent of calcium carbonate normally loose in the drainage water about 800 to 1,000 pounds of calcium carbonate per annum. This loss is increased by the use of ammoniacal fertilizers, but is diminished when sodium nitrate or organic debris is employed. A large portion of the bases of the neutral salts, provided by the soil for the nutrition of plants, is returned to the soil during the growth of the plant. The calcium oxalate or other organic calcium salts present in plant residues are converted into carbonates by bacterial action in the soil. This return of base to the soil by plant growth and the production of calcium carbonate by decay are sufficient to maintain neutral soils which are poor in calcium carbonate, and to replace the bases which have been consumed in nitrification and similar changes.

DISCRIMINATE AGAINST US.

Replying to a question in the British House of Commons Secretary of the Admiralty Robertson said that the men in the navy for the present would be allowed the option of drawing Australian or Argentine corned beef in place of American meat, but it was not thought necessary to consider special measures for disposing of the American meats in stock, amounting to over 1,500,000 pounds, purchased in 1903.

FOR PURCHASING DEPARTMENTS

BRECHT'S NEW CATALOGUE.

The Brecht Butchers Supply Company, whose main offices are in St. Louis, has just issued its catalogue No. 54, the company having been in existence for 53 years and in no better way, perhaps, could its enormous growth have been shown than by this catalogue. It is the latest issue and like its predecessors has the famous Brecht yellow cover, but it appears in different shape, being larger both in size and in the number of articles represented. In fact it covers practically every requirement of the butcher or packer in machinery, tools and supplies. As usual, it is a fine specimen of the printer's art and is a worthy addition to the Brecht advertising, which is to be credited in a very large measure with the fact that this company is away up in the front rank of supply houses. It knows the value of printers ink and by using it forges rapidly ahead of less progressive advertisers. The new catalogue is a forcible example of this policy because it is so finely gotten up that it will be preserved by everyone receiving a copy and it is so arranged as to make reference to the different articles an easy matter for buyers. The catalogue is not only a good stroke of business for the company issuing it, but is a valuable book of reference for every butcher and packer. Copies will be sent upon request to the Brecht B. S. Co., St. Louis, New York or Denver.

A HANDY AMMONIA BOOKLET.

The National Ammonia Company of St. Louis has just issued the sixth edition of its handy ammonia booklet containing information for users of ammonia, as well as sensitive paper for detecting ammonia leaks, which comes in very handy for the engineer or superintendent working about the plant. The book is vest pocket size, and is filled with pithy points about the use of ammonia, both anhydrous and aqua. There are directions for testing, points concerning impurities, directions for emptying cylinders, for withdrawing ammonia into cylinders, points about accidents and how to handle them, and much other information of value which has been brought up to date and collated in this little memorandum book.

The book will be sent free of charge to operators and engineers of ice-making and refrigerating machines upon application to The National Ammonia Company at any of its offices, or through The National Provisioner.

"SANITARY" THE ORDER OF THE DAY.

Through the operations of the government along sanitary lines relative to packing house and butcher shops, interest has been awakened quite generally, with the result that there is a universal desire to conform to the governmental requirements. Inasmuch as this extends as well to the sausage manufacturing end of the business, the importance of machines that will meet sanitary requirements must at once be appreciated by packers and butchers.

On another page of this issue the Cincinnati Butchers' Supply Company, of Cincinnati, O., manufacturers of the Boss Silent

Cutter, illustrate and describe their silent cutter in such a manner as to point out the sanitary features of it and the practical manner in which the cutter is built, in order to obtain this feature. A careful study of their advertisement should be made by every packer and butcher. The advertisement is unique in the fact that it shows why the cutter is sanitary. It will be noticed that the bowl swings clear of the frame, so that nothing can lodge between. This opening in turn is covered with a removable apron which closes the opening between when the cutter is in operation. It will be noticed that not only this portion of the cutter but all others that relate to cleanliness are so constructed that every part can be gotten at to be cleaned. There are other features in this cutter that are vital. Reference is made to the oiling feature, and also the chilled steel spur upon which the bowl turns. The manufacturers have carefully studied every point of importance in the manufacture of these cutters, not only to make them a perfect machine throughout, but also one that with little trouble can be kept absolutely sanitary.

DRY AIR BLAST BY REFRIGERATION.

The De La Vergne Machine Company, New York City, are installing at the E. & G. Brooke Iron Company's plant, at Birdsboro, Pa., refrigerating machinery of 350 tons capacity to be used in drying the air blast for their furnaces. Much interest has been aroused among blast furnace men by this new method, in which the air is passed over coils of pipe containing cold brine or ammonia. Part of the moisture contained in the air is deposited on these pipes, the part remaining being practically constant so that the humidity of the blast is uniform.

Among other important benefits derived from using a dry air blast of uniform humidity are improvements in the quality of iron and greater economy and efficiency in the operation of the furnace. Messrs. Frank C. Roberts & Company, Philadelphia, Pa., are the engineers.

VALUABLE FOR OIL MILL MEN.

It will be a matter of general interest to oil mill managers and superintendents to learn that the Foos Manufacturing Company, of Springfield, Ohio, are issuing a leather-bound book containing valuable information concerning the questions daily arising in the operation and management of cottonseed oil

mills. This book has been carefully compiled and will be found of great assistance for ready reference, and is full of short-cut methods in figuring horse-power transmission, economical care of boilers and engines, as well as many valuable suggestions under the head of "oil mill kinks."

The book also contains a brief review of the different patents which have played an important part in the development of oil mill practice. There is also an important chemical department, in which examples are given of good results in hulling and separation. This book will soon be ready for distribution, and it is the intention of this company to revise this from year to year and keep it up-to-date, and make of it a standard that will be used as a ready reference by oil mill managers and superintendents.

JUNE TRADE MOVEMENT.

According to the official figures of the Bureau of Statistics, Department of Commerce and Labor, live stock receipts at Chicago, Kansas City, Omaha, St. Louis, St. Joseph, St. Paul and Sioux City during June aggregated 3,252,106 head, being 9,664 in excess of those for June, 1905, and 232,665 greater than in June, 1904. Shipments for the same month were 623,505 head in 1906, 650,305 in 1905, and 610,957 in 1904. During the first six months of the present year live stock receipts at these markets aggregated 20,027,095 head, in contrast with 19,399,215 received during the corresponding period in 1905, and 18,617,544 in 1904. Of the 1906 movement, 8,223,974 head were received at Chicago; 3,413,701 at Kansas City; 2,692,176 at Omaha; 2,261,922 at St. Louis; 1,822,304 at St. Joseph; 746,939 at St. Paul, and 866,079 at Sioux City. Compared with the preceding year, gains occurred at all of the markets with the exception of Chicago, St. Paul and Sioux City. Total live stock shipments for similar months amounted to 4,727,136 head in 1906, 4,542,436 head in 1905, and 4,372,006 in 1904.

Shipments of packinghouse products from Chicago during June amounted to 279,335,738 pounds, against 234,286,890 pounds in June, 1905, and 218,688,413 pounds in June, 1904. During the six-month period similar withdrawals totaled 1,472,184,232 pounds, and were 272,736,160 pounds in excess of like movements in 1905 and 195,889,615 pounds greater than in 1904.

Want a good man for the shop? Try an inch on page 48.

Dixon's Graphite Pipe-Joint Compound.

Keeps joints tight, never sets, prevents rust.
Dixon's Booklet No. 88-D free to those wanting to know more about a good compound.

Joseph Dixon-Crucible Co., Jersey City, N. J.

Disinfect your Ice Houses and Store Rooms

With Formaldehyde Solution

PERTH AMBOY CHEMICAL WORKS, 100 William St., New York

ICE AND REFRIGERATION



"The way to MAKE SURE of having dry insulation is to use paper the fibres of which are thoroughly saturated with a water-repelling composition."

Giant Papers

"Make Sure"
INSULATION

Manufactured Solely by

The Standard Paint Co.

100 William Street, New York

CHICAGO OFFICES,

188-190 Madison Street

Every fibre of Giant Insulating Papers is saturated with the celebrated Giant Waterproof Compound, manufactured solely by us, which renders the Papers absolutely moisture-tight. They contain no pin-holes and are perfectly air-tight. Are and have been for eighteen years recognized as the standard of cold storage insulation.

SEND FOR SAMPLES

SEE PAGE 48
FOR BARGAINS

NEW CORPORATIONS.

Columbus, O.—A new company has recently been incorporated here under the name of the Home Brewery.

Bridgeport, Conn.—The Peoples Ice Company has been incorporated with \$15,000 capital stock by Ernest Kaatz, H. and Louis Josephson.

Spokane, Wash.—The Glen Tana Farm Dairy Company has been incorporated with \$10,000 capital stock by Thomas S. Griffith, Charlotte E. Griffith and others.

Kingfisher, Okla.—The Kingfisher Creamery Company has been incorporated with \$5,000 capital stock by L. O. Oleott, W. J. Brown, H. L. Lucas and others.

New York, N. Y.—The Purity Plate Ice Company has been incorporated to manufacture ice, etc., with \$200,000 capital stock by S. Rasines, E. Barr and H. G. Phillips.

Cleveland, O.—The Western Reserve Farm's Dairy Company has been incorporated with \$25,000 capital stock by Sidney Seidman, Adolph Bockoff, Samuel Miller and others.

Hackensack, N. J.—The Hackensack Ice and Coal Company has been incorporated with \$15,000 capital stock, to manufacture ice, deal in coal, etc., by E. E. Bogert, J. R. Haakel and C. Van H. Whitbeck.

Los Angeles, Calif.—The American Dairy Company has been incorporated with a capital stock of \$15,000, of which \$10,100 has been subscribed. H. A. Marx, F. Bleahmal and W. C. Cox are the incorporators.

Alexandria, Va.—The Mt. Rainier Coal and Ice Company has been incorporated with \$10,000 capital stock by W. T. Kerfoot, Jr., J. A. Klinger, of Washington, D. C., and Murray Sands, of Mt. Rainier, Md.

Saratoga, N. Y.—The Saratoga Dairy and Refrigerating Company has been incorporated with \$24,000 capital stock to operate cold storage warehouses. The incorporators are William D. Grant, Utica, N. Y.; Stephen Lee, Mechanicsville, N. Y., and John T. Norton, Troy, N. Y.

ICE NOTES.

Anderson, Ind.—Geo. A. Lambert contemplates the erection of an ice plant here.

Hancock, Mich.—The Park Brewing Company, recently organized, will shortly commence work on its new brewery here.

Fort Wayne, Ind.—The Centlivre Brewing Company is planning the erection of an addition to its plant at a cost of \$75,000.


Des Moines, Ia.—D. T. Huber is organizing a company with a capital stock of \$50,000 for the purpose of manufacturing artificial ice.

Detroit, Mich.—The Tivoli Brewing Company will remodel its present plant and build new buildings which will make it possible to double its present output.

Linton, Ind.—The work on the ice plant to be built here by the Linton Gas Company will be begun shortly. The plant will have a capacity of 60,000 pounds a day.

Buffalo, N. Y.—The German-American Brewing Company has purchased a valuable piece of property from the Haberstro estate. A modern five story cold storage plant will be erected on the property, which adjoins the German-American brewery.

NEPONSET



INSULATING PAPER

Actual results and not claims are the things to consider. NEPONSET has been the standard for over twenty-five years. Send for our book "Thermal Insulation."

F. W. Bird & Son, Makers
Established 1817
EAST WALPOLE, MASS.
New York Chicago Washington
Canadian Factory and Office:
Hamilton, Ont.

REFRIGERATION IN SWITZERLAND.

That part of Switzerland in which French and Italian are spoken, which is generally known as "La Suisse Romande," is no stranger to the value of refrigeration, says Monsieur Montchal in an article contributed by him to L'Avvenire Economico, in which he traces the origin and progress of the industry in that country. He begins by mentioning the Société Genevoise, a firm of engineers which has been engaged in the manufacture of refrigerating machinery since 1877, principally sulphurous acid machines, but of late years carbonic acid machines have also been supplied by this firm, chiefly for marine refrigeration. A very large number of Italian installations have been supplied by this Geneva firm, including three for the Italian navy.

In the city of Geneva, the public slaughterhouses, some of the principal breweries, and many of the butcher shops are now fitted with refrigerating plants. Frozen and chilled meat is entirely prohibited by the Swiss authorities, who will not allow its importation. This is considered to have been brought about by the disastrous experience of the first importers, the Sansinena Company, whose first shipments were of far too ambitious a character for a start, and in consequence the enterprise met with serious reverses.

A long list is given of the large number of breweries in the Canton of Geneva that use artificial refrigeration, chiefly sulphurous acid machines made by the Société Genevoise; and plants are also installed at the chocolate works of Tornaro, in Geneva, and Taverger, in Versoix, the slaughterhouse at Garouze, and a large number of private businesses.

A description is given of a typical plant, recently installed in the premises of the Schladenhaufen Meat Company. The system employed is dry cold air, supplied from a refrigerating plant of 1,500 B. T. U. capacity, driven by a half horse-power hydraulic motor. The exhaust from the turbine goes into the condenser of the cooling machine. The evaporator is placed in the cold room, which has a capacity of about 400 cubic feet, cold air being forced over it by a fan, so that only cold dry air is the direct refrigerating agent. The results from this system installed have been most satisfactory in every respect. The cold room is thoroughly well insulated, and is kept at a temperature of 33° to 36° F.

The cold stores at the Lausanne slaughterhouse are also described. These were also fitted up by the Société Genevoise about twelve years ago, and include thirty-six



THE "POINTS" IN THIS AD. ARE RECOGNIZED
AND APPRECIATED BY ALL ICEMEN

GIFFORD-WOOD CO.

ARLINGTON, MASS.
HUDSON, N. Y.

WOOD'S
ICE TOOLS

GIFFORD'S
ELEVATORS

SEND FOR 1906 SUMMER CATALOGS

chambers for meat and four for tripe, each with a capacity of about 300 cubic feet. Cooling is provided by a sulphurous acid machine, driven by a 30 horse-power electric motor. No ice is made at Lausanne, natural ice competing too keenly to make it worth while manufacturing artificially.

Other plants are mentioned in the Vaud district, and at Montreux, where there are some carbonic acid plants, as well as a sulphurous acid plant, by Raul Pictet; and the slaughterhouse at Vevey has also a refrigerating plant.

DRY STORAGE OF ICE CREAM.

(From Cold Storage and Ice Trade Journal.)

Quite a number of retail and wholesale ice cream dealers have equipped their plants with refrigerating machinery for the manufacture and storage of ice cream. Ordinarily these plants consist of a refrigerating machine, brine tank, ice cream freezers, setting tanks and storage boxes. Either the absorption or compression system of mechanical refrigeration can be used for cooling the brine contained in the brine tank. Some firms place ammonia expansion coilage in the brine tank, others prefer a brine cooler.

The setting tanks and storage boxes are provided with brine coilage and a pump is used for circulating the brine through these coils and the ice cream freezer. The connections are usually so arranged that either direct or return brine can be pumped through the freezer.

The temperature in the brine tank is kept at zero or lower, in the setting tank, 5° to 10° Fahr. For the retail trade this arrangement of the plant seems to give good satisfaction. In the freezer the temperature of the cream is reduced to about 15° Fahr. Then the ice cream is placed in the setting tanks for hardening and afterwards taken to the store boxes as the requirements may be. Both setting tanks and store boxes are filled with brine. The ice cream cans, usually holding 10 gallons each, are held in position by frame work either of hard wood or metal.

The refrigerating machine is run about 10 hours a day. The economy of the plant is reduced by the necessity of keeping up the brine circulation over night. It should, however, be possible to overcome this by constructing the setting tanks in such a manner that they will hold the temperature over night within a few degrees with brine circulation. In this case direct expansion coilage could be placed in the setting tanks and store boxes, the dimensions of the brine tank would then be considerably smaller, and the first cost of installation, which plays an important part with the small retail dealer, would also



Every packer wants the most economical refrigerating machinery and which can be depended upon to produce the maximum of capacity with the minimum of cost, and be the simplest and easiest operated.

The Vogt Machines may be depended upon to meet your requirements, no matter how rigid they may be. Based upon the Absorption System—the only really scientific refrigerating system—these machines produce results not otherwise possible.

We want every packer who is thinking of installing refrigerating machinery or making any changes to hear our story before he makes any decision. We like to get inquiries and to answer them.

HENRY VOGT MACHINE COMPANY
10th Street and Ormsby Ave. LOUISVILLE, KY.

be reduced. Still greater economy could be obtained by the use of direct expansion ice cream freezers.

For the wholesale dealer conditions are somewhat different. The larger output, the frequent handling of the ice cream cans, make the setting tanks an undesirable feature, especially during rush hours. Lately this has been eliminated by the introduction of the "dry setting and storage room."

The plant of the Columbia Ice Cream Company, No. 365 Seventh street, Jersey City, is probably the first plant equipped in this manner. The refrigerating machine is of the compression type, horizontal, double acting, and has a capacity of six tons per 24 hours. It is driven by a 10 horse power gas engine. A ten hours run per day is sufficient for the successful working of the plant.

The storage room is located near the compressor. The condenser is of the double pipe style. The refrigerating plant, storage box, etc., were built and installed by the Voss Ice Machine Works, No. 242 East One Hundred and Twenty-second street, New York City.

The brine tank is placed in the storage box, and contains the heat absorbing coilage. From the brine tank, the temperature of which is held at about zero, the brine is pumped through the ice cream freezers and from there returns to the tank again.

An auxiliary gas engine furnishes the power for operating the freezers and pump, so that they can be operated independently from the refrigerating machine. There is one hor-

HENRY BOWER
Chemical Mfg. Co.
SUCCESSOR TO
THE AMMONIA CO. OF PHILADELPHIA
Gray's Ferry Road and 29th St.
PHILADELPHIA, PA.

ANHYDROUS
STRICTLY PURE AND DRY
For Refrigerating and Ice Making

Established as the Standard. Pamphlets free in English or German.

Specify B. B. B. P.—30° Fahr.

Shipments Immediate
OUR AMMONIA MAY ALSO BE OBTAINED FROM THE FOLLOWING:
New York, 100 William St., Brossier & Haas-lacher Chemical Co.
Newark, 76 Chestnut St., F. W. Munn.
Boston, 45 Kilby St., Chas. P. Duffee.
Providence, 52 S. Water St., Rhode Island Warehouse Co.
Buffalo, Seneca St., Keystone Warehouse Co.
Pittsburgh, Duquesne Freight Station, Pennsylvania Transfer Co., Ltd.
Cleveland, Mercantile Bank Building, Cleveland Storage Co.
Cincinnati, 220 West Third St., McHugh's Express.
Indianapolis, 712 S. Delaware St., Central Transfer & Storage Co.
Louisville, 7th and Magnolia Sts., Louisville Public Warehouse Co.
Chicago, 16 North Clark St., F. C. Schapper.
544 North Water St., Wakem & McLaughlin, Inc.
Milwaukee, 136 West Water St., Central Warehouse.
St. Louis, McPheeters Warehouse Co., 1100 N. Levee.
Kansas City, Western Storage & Fwdg. Co.
Baltimore, 301 North Charles St., Baltimore Chrome Works.
Washington, 26th and D Sts., N. W., Littlefield, Alvord & Co.
Norfolk, Nottingham & Wrenn Co.
Savannah, Broughton and Montgomery Sts., Benton Transfer Co.
Atlanta, 50 East Alabama St., Morrow Transfer Co.
Birmingham, 1910 Morris Ave., Kates Transfer & Storage Co.
Jacksonville, Atlantic Coast Line Ave., St. Elmo W. Acosta.
New Orleans, Magazine and Common Sts., Finlay, Dicks & Co., Ltd.
Liverpool, 19 South John St., Peter E. McQuile & Son.

SHEET CORK INSULATION

—FOR—

**CHILLING and COLD
STORAGE ROOMS**

SEND FOR SAMPLES, CIRCULARS, ETC.

The Nonpareil Cork Works, 105 HUDSON ST.,
NEW YORK, N. Y.



THE BUFFALO REFRIGERATING MACHINE

has an enviable record of 30 years of general service.

THE BUFFALO REFRIGERATING MACHINE COMPANY, 126 Liberty Street, New York

horizontal "Miller" freezer, and one vertical "Emery Thompson" freezer. The brine connections between the brine tank and freezers are thoroughly insulated. A batch of 10 gallons in either freezer can be turned out in about ten minutes. The total output of the plant is 600 gallons of ice cream per day of ten hours.

From the ice cream freezers the ice cream is taken into the hardening and storage room.

This room is provided with direct expansion coilage, partly arranged in horizontal rows so as to form shelves. The temperature of this room is kept at from zero to 10 degrees below zero. The ice cream, either in bricks or bulk, is placed on the shelves and hardens very rapidly. The insulation of the room is arranged in such a manner that the loss in temperature over night does not exceed 5 degrees Fahr.

Phone, 3895 John



"THE MEDICINE MAN."

When your mechanical plant is ailing, not working right, or is run down, send for the "Medicine Man," that's me. Have been doctoring machinery for over twenty years, especially ice and refrigerating machinery.

If in a hurry, day or night, and want GOOD work, cable, telegraph or telephone.

WILLIAM OSTENDORFF,
Engineer and Machinist,
800 PEARL STREET, NEW YORK
General Engineers' Supplies.

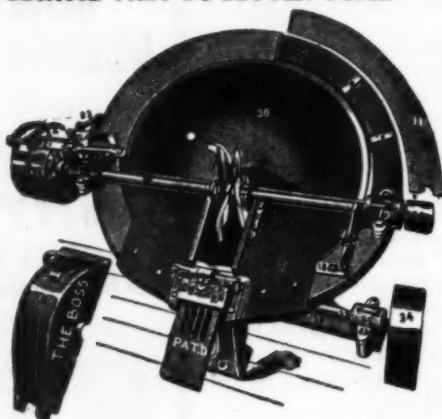
BOSS CUTTERS ARE ABSOLUTELY SANITARY SAUSAGE MACHINES

Why every Sausage Maker, large or small, should buy the BOSS CUTTERS.

BECAUSE ABOVE ALL THEY ARE PERFECTLY SANITARY. BECAUSE THEY MEET THE REQUIREMENTS OF THE GOVERNMENT. BECAUSE EVERY PART IS ACCESSIBLE FOR EASY CLEANING. BECAUSE THE PRINCIPLE OF CONSTRUCTION IS CORRECT. BECAUSE THEY HAVE THE MOST IMPROVED FEATURES. BECAUSE THEY DO BETTER WORK.

Top
Sectional
View of
Boss Cutter.

Loose pulley is flanged to relieve tension on belt and pulley and is self-oiling.



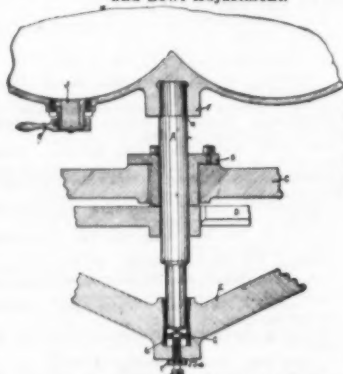
INDEX OF PARTS

- | | |
|-------------------------|--------------------------|
| No. 1—Comb. | No. 20—Right shaft cap. |
| 2—Comb bracket. | 21—Shifter rod. |
| 3—Comb thumb screw. | 22—Shifter cap. |
| 4—Hood. | 23—Shifter handle. |
| 5—Hood hinge pin. | 24—Left shifter finger. |
| 6—Hood lever. | 25—Right shifter finger. |
| 7—Left bowl cover. | 26—Tight pulley. |
| 8—Right bowl cover. | 27—Loose pulley. |
| 10—Right apron. | 29—Top ring. |
| 11—Left apron. | 30—Bowl. |
| 12—Knife shaft. | 33—Worm shaft. |
| 14—Jam nut. | 34—Worm shaft pulley. |
| 17—Lock wrench. | 35—Worm shaft box. |
| 18—Lock wrench bracket. | 38—Worm shaft bracket. |
| 19—Left shaft cap. | |

All parts are carefully fitted and are interchangeable.

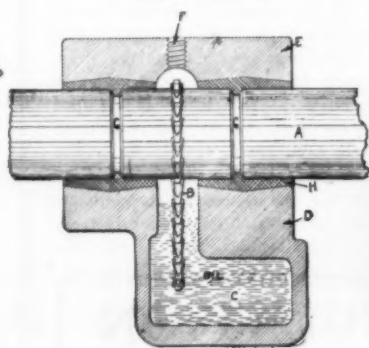
the removable aprons that cover the space and prevent meat from falling through. Also note that the comb and hood are removable which clears the space for easy cleaning. In fact, every part is so built that it can be removed with ease and cleaned like a dish. Here also are a few other important and exclusive features.

SECTIONAL CUT SHOWING
Chilled Steel Spurs, Bowl Plug Opening
and Bowl Adjustment.



Bowl revolves on adjustable chilled steel spurs with shaft oiler—No friction. Notice the large plug opening in bottom of bowl for the waste water to pass through. It cannot clog. Half turn removes plug.

SECTIONAL CUT
Showing Knife Shaft, Endless Chain
and Oil Reservoir.



Notice the knife shaft, endless chain and oil reservoir, by which means boxes and shaft are constantly and automatically lubricated.

Boss Cutter complete with all improvements.



See the drip pan below to catch the water and prevent splashing the machine and floor. Worm can also be thrown out of gear so that bowl can be turned by hand.

There are many other exclusive features, but surely these are enough to get you to thinking. Compare this with any other cutter. In justice to yourself you should do this before buying. Our catalogue tells more about them. Butcher Supply Dealers sell them. Of course you want the best therefore insist on buying the BOSS.

THE CINCINNATI BUTCHERS SUPPLY CO., PATENTEES AND MANUFACTURERS OF THE BOSS MACHINES.
1986-2008 CENTRAL AVENUE - CINCINNATI, OHIO.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard, which is quoted by the cwt. in tcs., pork and beef by the bbl. or tierce, and hogs by the cwt.

Spasmodic Squeezing of September "Shorts"—Market Otherwise Unsatisfactory—Fairly Free Receipts of Hogs in Excess of Those of Previous Season—The Probable Liberal Grain Crops—Tame Speculation—Full Consignments to Europe Keep Stocks at Packing Points from Accumulating in a Further Large Way—Supplies Steadily Added to in Foreign Markets—Home Distributions of Nearly Normal Order, Especially of Meats.

We do not regard the hog products markets as of a promising order for markedly stimulated prices, except as the September option will be further taken hold of against "shorts," more particularly for pork and ribs, and in some degree the lard product. As the September option is occasionally influenced the entire list of options gets temporarily, some benefit.

But for the long run of the market the situation, in our opinion, is becoming more disadvantageous to the selling interests.

It is without doubt that the hog products would much more materially accumulate that is shown to be the case if consignments to the European markets were not of a liberal order, although that these consignments are decidedly in advance, just now, of actual requirements for consumption upon the foreign markets, whereby the distributors there are carrying, in that degree, the load rather than our Western markets.

There is, however, comfort in the feeling that the foreign consumers are gradually getting back their old time confidence in the hog products, after the effect upon them from the miserable lot of trashy reports that had circulation a few weeks since. The hope, perhaps the belief, now is that the current packing and accumulations will be absorbed in

the ordinary degree before the more important rush of supplies from the fall and winter packing seasons.

Outside of the indicated current situation of demands and supplies for the hog products, and as bearing upon the undertone of the market, as throwing aside consideration of possibilities from further manipulation of the September option, with its effects of a brief order, there are the grain crop prospects working against the tone of affairs and to the advantage of buyers.

Of course the big grain crops which are likely to be gathered now in a few weeks, added to the liberal cotton crop, as promised, have, even now, some influence upon sentiment, while their effects are likely to be discounted at an earlier period of the season, but from sentiment, than would otherwise be warranted, as it could be considered that even with a large corn crop materializing that direct results from it upon market prices, in increased supplies of fats, would not be an outcome before the winter months, and would be of a decidedly important character only in the spring months of next year.

The cotton seed fat, however, in its bearing, whatever it has that way, would come up as a market feature by way of large supplies in November, increasingly so in December and January.

Just now retarded speculation in the new crop months, pending all possibilities of prices concerning them, as sellers are likely to further discount the future, tends to the probabilities of slackened markets, except, as before remarked, the September option comes spasmodically into play, by way of manipulation, and has its temporary influences all around.

There would be no trouble found in handling the early deliveries against "shorts," if they are found sufficiently numerous for the purpose, since the stocks are in few hands and practically controlled, while they are not of particularly large volume at the Western packing points.

The corn crop prospects have further improved this week, in that the two or three States that had been suffering from dry weather have had relief, and that the other important corn growing sections report exceptionally fine crop conditions, with most of them likely to turn out corn yields up to, perhaps in excess of, any before grown.

Besides, the cotton crop reports, or rumors, look as if they had to be strained to give ideas of cotton damaged.

It is quite likely that where the rainy weather has injured a limited amount of the cotton crop, or may injure it by prolonged hot weather following, more particularly in the Southeast sections, that it has benefitted the great proportion of the crop, especially in the Southwest, where the prospects are of a particularly brilliant order, and where there will be an early, on the whole, marketing of it; there are steadily increasing quantities of it, even now, moved forward to marketable points, and where a few oil mills are about opening under anticipations of an early supply of seed.

Those people in the cotton trade who could see, two or three weeks since, a prospective cotton crop of in the neighborhood of 10,750,000 bales, have, in some degree, come around to opinions, this week, of a probable yield of at least 12,000,000 bales. Unless there are some exceptional weather conditions in August that amount will at least be obtained. It will be recollected that a probable crop

THE W. J. WILCOX

LARD AND REFINING COMPANY

NEW YORK
OFFICES: 27 Beaver Street

Refiners of the Celebrated
Wilcox and Globe Brand

PURE
REFINED
LARD



of at least 12,000,000 bales, appeared as our estimated figures in this column, when the report as indicated of a less quantity, as likely to be produced, was having circulation from some cotton trade sources.

Only the ordinary season's weather conditions will now be necessary to bring out a cotton crop to the implied full figures. In other words, something extraordinary would have to happen in the way of weather conditions to give alarm concerning the cotton crop, as it is now so well matured while that it has had a fine season for a substantial plant that more confidence than usual at this early period of the season can be had as to the supply.

The prospects, then, are of a liberal supply next season of cotton seed fat, and fall offerings of animal fats, from the look of the corn crop, as it is generally conceded that there is a liberal pig supply to be fed.

The receipts of hogs have been of fair volume for the week, considering the season of the year, and in excess of those of last year for the corresponding time, and it emphasizes the point made in our review last week that the farmers are anxious to sell their hog supplies at the current prices and are influenced perhaps by the prospective liberal grain crops.

The new foreign demands for meat and lard supplies are of a somewhat conservative order, but this shows indifference on the part of the foreign markets in a minor way, as the large consignments are filling in everywhere in markets on the other side.

There is a fairly healthy movement out of supplies to home sources of meats, and it is nearly as large as usually expected in the summer months. It is quite likely that these home demands will materially grow in September and October, as labor is being employed at that time freely in the South and Southwest gathering the crops.

On the whole there is normal home consumption of lard, if not in the pure product then in the compounds. The cost of cotton oil, the bleaching grade of it, keeps up well, notwithstanding the late easier prices of the speculative grade of it; and oleo stearine is costing the compound makers a full price; therefore that the market for the compound lard is well supported.

In city meats there is a liberal consumption of bellies and at well sustained prices, and a good, full consumption of hams and shoulders at firm prices; loose pickled bellies, 12 lbs. ave., quoted at 12c; 14 lbs. ave., at 11½c; 10 lbs. ave., at 12½c; smoking, 12½@13¼c; pickled shoulders, at 8½@8¾c; pickled hams, at 12¼@12¾c.

In New York the export trading in pork has improved and at steadied prices. Sales of 450 bbls. mess at \$18.25@18.75; 200 bbls. family at \$19@19.50; 400 bbls. short clear at \$16.75@18.50. Western steam lard is not offered at all freely from Middle West points, as Chicago is getting most of the supply thence; there is more of a foreign demand. Quotation is nominally about \$8.95. City steam lard is firm.

BEEF.—The English shippers are doing little in city extra India mess, but which is held firmly in price. The barreled lots are being rather more freely taken up, with a good, steady tone to the market prices. Quotations: City extra India mess, tes., at \$16@17; barreled, mess, \$8@8.50; family at \$10.50@11; packet, \$9@9.50.

PRODUCE EXCHANGE NOTES.

Visitors—S. S. Friedlein, Habana; H. B. Howard, Memphis, Tenn.; George Weber, St. Louis; R. E. Thomas, St. Louis; S. Stackman, London; A. C. McDonnell, Transvaal; E. F. Rosenbaum, Chicago; G. B. Dobson, Galveston; L. A. Ransom, Atlanta; H. V. Nyers, Kingston, B. W. I.; G. Fisher, Glasgow; Ralph Derwind, Chicago.

Want a good man for the shop? Try an inch on page 48.

A REAL PHILANTHROPIST.

Frederick T. Eagle, of New Castle, Pa., the veteran butcher and philanthropist, who gave of his goods to feed the poor of New Castle and almost bankrupted himself, was buried on Monday morning at St. George's Cemetery.

WILLETS' NEW ADDRESS.

Charles D. Willets, broker in packing house products, tallow and cottonseed oil, is now located at 51 Sacramento and 24 Drumm streets, San Francisco, Cal. His previous office was destroyed in the fire.

JOHNSON WITH JOHNSON.

C. C. Johnson, who was manager of the Southern Cotton Oil Company at Little Rock, Ark., for about eight years, is now one of the firm of W. B. Johnson & Co., Memphis, Tenn., merchandise brokers and dealers in cottonseed products and oil mill supplies.

PRESERVATION OF MILK AND CASEIN.

The milk, etc., intended for desiccation and subsequent preservation is projected upward by means of an atomizer into a drying chamber through which a current of hot air is passed. The drying chamber consists of a cylindrical vessel, in which is placed a central heated tube surrounding the jet of the atomizer. The air which is blown through the chamber is previously heated to a temperature below 100 deg. C., but sufficiently high to insure pasteurization of the milk. An opening is provided at the top of the chamber through which the air leaves, a plate or screen being placed below this opening to prevent the escape of any milk spray. The dry milk falls in the form of a fine powder to the bottom of the chamber. Eng. Pat. 29,367.

EXPORTS OF PROVISIONS

Export of hog products for the week ended August 4, 1906, with comparative tables:

To	PORK, BARRELS.	
	Week Aug. 4, 1906.	Week Nov. 1, 1905, Aug. 5, to Aug. 4, 1906.
United Kingdom....	1,339	729
Continent	363	205
South & Cen. Am....	415	798
West Indies	2,049	1,752
Br. No. Am. Col....	78	117
Other countries	—	1,250

Totals 4,244 3,601 157,128

BACON, HAMS AND OTHER MEATS, POUNDS.

United Kingdom....	8,318,025	14,248,228	387,905,900
Continent	1,797,022	1,325,335	81,204,432
South & Cen. Am....	17,650	44,005	2,281,384
West Indies	199,125	362,750	11,579,455
Br. No. Am. Col....	—	—	157,575
Other countries....	—	—	1,321,230

Totals 10,331,822 15,980,408 484,450,066

LARD, POUNDS.

United Kingdom....	4,846,460	5,283,215	230,471,346
Continent	4,305,283	3,588,051	267,423,930
South & Cen. Am....	758,382	382,159	20,842,034
West Indies	1,466,500	903,460	42,882,537
Br. No. Am. Col....	1,613	4,580	572,623
Other countries....	28,620	4,480	1,970,738

Totals 11,451,444 9,865,945 564,163,428

RECAPITULATION OF WEEK'S EXPORTS.

From—	Pork, lbs.	Meats, lbs.	Lard, lbs.
New York	3,187	6,822,800	5,440,870
Boston	378	1,938,825	802,205
Portland, Me.	100	—	93,750
Philadelphia	329	261,072	867,396
Baltimore	—	—	1,196,850
Galveston	—	—	539,889
Newport News	—	—	317,257
New Orleans	190	61,325	674,712
Montreal	60	1,189,600	1,310,615
Mobile	—	58,200	138,900

Totals 4,244 10,331,822 11,451,444

COMPARATIVE SUMMARY.

	Nov. 1, 1905, to Aug. 4, 1906.	Nov. 1, 1904, to Aug. 5, 1905.	Increase.
Pork	31,425,000	29,273,000	2,152,000
Meats	484,450,066	523,336,195	—
Lard	564,163,428	495,613,810	68,549,618

OCEAN FREIGHTS.

	Liverpool. Per Ton.	Glasgow. Per Ton.	Hamburg. Per Ton.
Beef, per tierce.....	2/	3/	20c.
Canned meats	10/	15/	20c.
Oil Cake	7½c.	7/6	11c.
Bacon	10/	15/	20c.
Lard, tierces	10/	15/	20c.
Cheese	20/	25/	2M
Butter	25/	30/	2M
Tallow	10/	15/	20c.
Pork, per barrel.....	1/6	2/6	20c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, August 4, 1906, were as follows, as shown by Lunham & Moore's statement:

Steamer.	Destination.	Oil Cake.	Cheese.	Bacon and Hams.	Butter.	Beef. Tcs. & Bbls.	Pork. Tcs. & Bbls.	Lard. Tcs. & Pgs.
1 Carmania, Liverpool.....		152	56	175	—	—	—	—
2 Etruria, Liverpool.....		1332	1490	12	—	160	—	701
3 Cevic, Liverpool.....		2267	2267	150	—	—	—	2329
Baltic, Liverpool.....		828	2212	5736	25	148	177	1810
*St. Louis, Southampton.....		2279	170	—	—	—	—	2150
*Minnetonka, London.....		99	274	6500	145	80	90	2762
Consuelo, Hull.....		503	503	—	236	205	879	9294
*Llandoff City, Bristol.....		1033	—	—	—	—	—	50
5Thespis, Manchester.....		—	644	—	—	—	140	4607
*Astoria, Glasgow.....		881	1455	400	217	75	430	725
6Patricia, Hamburg.....		—	356	—	—	435	1850	18640
Kronprinz Wilhelm, Bremen..		—	—	—	—	550	—	1725
Prinzess Alice, Bremen.....		—	75	10	—	950	50	550
7Potsdam, Rotterdam.....		3000	972	—	—	25	5	5974
10Smolensk, Rotterdam.....		—	—	—	—	—	—	300
Smolensk, Libau.....		—	—	—	—	—	50	500
8Vaderland, Antwerp.....		2919	1285	—	—	140	560	9675
11Oscar II, Baltic.....		—	405	30	795	—	1042	3285
La Lorraine, Havre.....		1120	—	—	—	—	25	100
Hudson, Havre.....		3441	—	—	—	—	50	75
Francesca, Mediterranean.....		—	—	—	10	—	—	—
9Prinzess Irene, Mediterranean		—	110	—	15	—	—	20
Rabenfels, South Africa.....		—	—	—	—	—	—	477

Total	11513	6074	12732	12736	1090	2780	8136	6095	65649
Last week	4526	8426	9940	8353	1311	453	646	4731	34347
Same time in 1905.....	22794	819	†6043	1223	418	1020	261	3827	18542
1.—400 tes. tallow. 2.—165 tes. tallow. 3.—450 tes. and 200 bbls. tallow. 5.—70 tes. tallow. 6.—10 tes. and 50 bbls. tallow. 7.—50 tes. tallow. 8.—65 bbls. tallow. 9.—100 bbls. tallow. 10.—60 tes. tallow. 11.—50 tes. tallow.									

*Cargo estimated by steamship company. †Bacon only.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—There is a comfortable order of business for the summer months, without marked briskness being shown at any time, while the prices made imply much the forecast concerning them as made at the beginning of the warm weather period in our weekly reviews of the market situation.

The lard market has been, as it was supposed it would be, sufficiently well supported to keep up the large degree of consumption of compound lard; therefore that the compound makers, at the West particularly, have been interested in the nice grades of the tallow, as buyers, and especially in consideration of the strong price that has been made for the oleo stearine, which latter product although produced in volume well up to expectations for it at this time of the year, yet is absorbed by the compound makers at the prices for it rather promptly.

Therefore it is found that edible tallow and prime packers' grade of it, at the West, are receiving more attention, and that the soapmakers, as they desire the better grades of the tallow, find the competition sufficient for them from the compound makers to warrant the steadying of market conditions.

But the West is having rather more of a demand than ordinarily at this season of the year as well from the soapmakers for supplies of the tallow, although the market in that respect is far from being as active as it is in cooler weather when general supplies are more attractive for use by the soapmakers.

And the soapmakers' demands for raw material supplies at the West cover a little more than the ordinary season, for this time of it, needs for grease and tallow, by which the shipments of grease out of the West to the markets East, are of a restricted character, whereby our Eastern markets, which have only the ordinary degree of vitality, are able to take care of their near and other supplies of grease at very regular prices.

There is more or less export demand for both grease and tallow upon the Eastern markets, which however are not at any time particularly urgent on the foreign demands.

But the point is that however moderate the shipments of tallow to the foreign mar-

kets are that they prove, in connection with the home soapmakers' demands upon our Eastern markets, sufficient to keep the trading prices steady.

Indeed, we had not looked for material changes in the prices of tallow through August and because the soapmakers are holding very fair supplies for use, although regarding the market as likely to be held up well.

If the market was put against the soapmakers, in price, they would withdrawn as buyers and allow the market to settle from their diminished demand.

We, however, think that more tallow is being consumed this summer than usual for the period, because the soap business over the country is a healthy one. At the same time, the tallow market has been larger than looked possible a few weeks since, when the senseless agitation was going on, and there has been plenty of it for sale since, by which it has been impossible to hold the market prices more than steady, as indicated.

New grain crops promise liberally for next season, but except in the way of discounting, from sentiment the effects from them, it would, of course, be an advanced period of next season before results could be had in the way of largely increased supplies of fat.

We look to see much more active tallow markets over the country by the middle of September, but as to prices upon them much depends upon the effect of the corn crop upon the lard market and the amount of trade that can be had in compound lard for competitive demands for beef fat supplies.

Country made tallow is arriving rather freely, but it is having a fair demand, without change in its prices. Sales for the week have been 330,000 pounds at 4½@5½c., as to quality, and some choice lots, including kettle, at ½@¼c. more money, although it is difficult to sell prime over 5½c.

Edible tallow is somewhat more in the sellers' favor, with a better demand.

Sales this week, 300 hhds. at 5c.

There was no auction sale at London this week.

OLEO STEARINE.—Pressers' views, by their recent attitude concerning prices, are checking more or less business, although there are increased wants of the stearine for consumption, as the use of compound lard keeps of liberal volume.

The Eastern pressers, as well as the Western packers, feel they can afford to be indifferent in offers to sell, in view of the lard market and the probabilities concerning a good compound lard consumption.

Sales this week, 500,000 lbs. at 10c. Market here, 10c.

LARD STEARINE.—The lard refiners are finding their own make about sufficient for needs for the refined lard. The open market, therefore, is a quiet one. Quotation about 10½c.

COTTON SEED STEARINE.—Large business awaits new crop productions. Nominal price about 5½c. per pound.

NEATSFOOT OIL.—For the season of the year the jobbing business is of fair volume. Quotations: 20 cold test at 88c.; 40 test at 66c.; 30 test at 80c.; dark at 40c.

GREASE.—Soapmakers are buying more freely, particularly those at the West. Market is well supported. Quotations: Yellow at 4½@4¾c.; bone and house at 4½@5c.; special lots at ½@¼c. more money; choice white is hard to get, and is nominal at 5¾@6c. "B" white at 5½c.

GREASE STEARINE.—Light stocks on sale. Market is firm. Yellow at 5¼@5½c. White at 5½@5¾c.

COCOANUT OIL.—Soapmakers and other consumption is very satisfactory. The market is a very regular one.

LARD OIL.—Increased wants of manufacturers are at steady prices. Prime quoted at 69@72c.

PALM OIL.—Light, steady distributions of moderate stocks hold the market firm. Red at 5½@5¾c. Lagos at 6¼@6½c.

OLEO OIL.—Good consumption and strong market. New York quotes choice at 9¾c. Low grades at 6¼c.

CORN OIL.—Demands on export account have somewhat improved. The home consumption is fairly liberal.

COMMISSION WAR STARTED.

Blanchard & Ehrke and the Burnside-Jardon Company, live stock commission firms, were suspended from the Kansas City Live Stock Exchange Tuesday. The reason assigned was that the members of these firms had violated an agreement to work only under the rules of the exchange. These are the firms that were absorbed last week by the Co-operative Live Stock Commission Company, which is to fight the Kansas City Live Stock Exchange. The Co-operative company was organized to sell stock at reduced commission charges.

NATIONAL EXPORT & COMMISSION CO.

80 Broad Street New York City

Manufacturers of High Grade

Acidless Tallow Oil

TALLOW STEARINE

WE BUY

TALLOW and GREASES

Elbert & Werleemann, Inc.

68 Broad St. - N. Y. City

ALB. G. JOHANSON

Stockholm, Sweden

Import, Export and Commission.

Specialty: Export of

Edible Beef Oleo Stearine

at lowest market price to the Continent and America. Please ask for offers.

Tallow, Grease, Stearine
Cocoanut Oil, Palm Oil
Olive Oil Foots
and

All Soap Materials

WELCH, HOLME & CLARK CO.

383 WEST STREET, NEW YORK

A. L. RIESER

C 18 & 19 Produce Exchange, New York City

Searines, Tallow, Greases, Oils,
Fertilizer Material, Glue Stock, Bones**STOCKS OF PROVISIONS**

CHICAGO.

	July 31, 1906.	July 31, 1905.
M. pork, new, made since Oct. 1, '05, bbls.	22,591	36,723
M. pork, made Oct. 1, '04, to Oct. 1, '05.....	169	3,601
Other kinds of barreled pork, bbls.	33,430	36,961
*P. S. lard, made since Oct. 1, 1905.....	92,468	176,902
P. S. lard, made Oct. 1, '04 to Oct. 1, '05.....	250
Other kinds of lard.....	25,962	21,063
Short Rib middles, made since Oct. 1, '05, lbs..	21,698,468	17,481,660
Short clear middles, lbs.	317,242	281,640
Extra short clear middles, made since Oct. 1, 1905, lbs.....	2,616,978	4,982,059
Extra short rib middles, lbs.	10,876,867	12,047,228
Long clear middles, lbs..	192,280	33,791
Dry salted shoulders, lbs.	445,374	403,011
Sweet pickled shoulders, lbs.	1,268,814	986,311
Sweet pickled hams, lbs.	20,670,594	26,157,543
Dry salted bellies, lbs..	10,653,272	13,893,487
Sweet pickled bellies, lbs.	7,659,017	8,358,730
Sw't p'd Calif. or Picnic hams, lbs.	9,031,662	8,945,197
Sw't p'd Boston shoulders, lbs.
Sweet pickled skinned hams, lbs.	6,603,236	14,462,495
Other cuts of meats, lbs.	9,685,221	12,675,391
Total cut meats, lbs..	101,719,025	120,708,543
*In storage tanks and tierces.		

Movement of Product.

	July, 1906.	July, 1905.
Pork, bbls.	791	1,475
Lard, gross weight, lbs..	6,596,793	9,649,862
Meats, gross weight, lbs.	14,188,096	20,936,581
Live Hogs, No.	623,874	535,498
Dressed hogs, No.	499
Shipped		
Pork, bbls.	12,890	14,221
Lard, gross weight, lbs.	30,227,926	28,709,128
Meats, gross weight, lbs.	60,922,849	66,011,682
Live hogs, No.	149,723	184,914
Dressed hogs, No.	3,593	9,397
Average weight of hogs received July, 231;		
July, 1905, 228; July, 1904, 226.		

KANSAS CITY.

	July 31, 1906.	July 31, 1905.
Mess pork, bbls.	512	160
Other kinds pork, bbls..	1,985	2,368
P. S. lard, contract, tes.	10,551	7,462
Other kinds lard, tes..	4,854	3,376
Short rib middles, lbs..	10,312,100	3,438,000
Ex. S. rib middles, lbs..	3,929,600
Short clear middles, lbs..	781,300	882,600
Extra S. C. middles, lbs..	4,157,700	14,189,600
Long clear middles, lbs..	233,100	299,400
Dry salt shoulders.....	1,859,800	1,361,900
D. S. bellies, lbs.	3,342,300	3,629,500
S. P. shoulders, lbs.	687,000	1,533,800
S. P. hams, lbs.	13,541,600	15,983,100
S. P. bellies, lbs.	4,257,100	4,177,000
S. P. Cal. hams, lbs.	3,715,100	4,517,100
S. P. skinned hams, lbs.	3,109,800	3,480,000
Other cut meat, lbs.	6,123,100	11,278,100
Total cut meats, lbs.	56,049,600	64,770,100

Live Hogs.

	July, 1906	July, 1905.
Received	207,012	151,615
Shipped	13,441	6,601
Driven out	191,292	147,674
Average weight	204	203

Louisville Cotton Oil Co.,

REFINERS OF COTTON OIL

ALSO FIRST, IF NOT ONLY

LICENSED AND BONDED

COTTON SEED OIL WAREHOUSE

IN UNITED STATES

Brings PRODUCERS, DEALERS and CONSUMERS of COTTON SEED OIL in closer touch with each other than ever before and at less cost than by any other method. It also enables the speculatively inclined capitalist to buy and sell Crude and Refined Cotton Seed Oil without Mill or Refinery, working on his own judgment entirely

Write for Full Information

SPECIAL BRANDS:

"LOUISVILLE" "PROGRESS" "COTTOPALM" "PROGRESS"
Choice Butter Oil. Extra Butter Oil. Special Cooking Oil. Choice Cooking Oil.

"IDEAL" "ROYAL" "ACIDITY"
Prime Summer White. Prime Summer Yellow. Summer White Soap Oil.

Made Only by

LOUISVILLE COTTON OIL CO., LOUISVILLE, KENTUCKYCODES USED: {Private, Twentieth Century, A. B. C.
4th Edition Western Union and Lieber.CABLE ADDRESS
"COTTON OIL," Louisville.**OMAHA.**

	July 31, 1906.	July 31, 1905.
Mess pork, bbls.	102	17
Other kinds bbl'd pork..	988	944
P. S. lard "Contract" tes.	2,392	3,131
Other kinds lard, tes..	1,623	566
Short rib middles, lbs..	4,443,017	2,532,728
Short clear middles, lbs..	854,028	1,210,438
Extra S. C. middles, lbs.	4,293,786	11,359,936
Extra S. R. middles, lbs.	5,850,482	10,768,031
Long clear middles, lbs..	168,000	225,997
Dry salt shoulders, lbs..	822,800	1,283,460
S. P. shoulders, lbs.	836,800	801,056
S. P. hams, lbs.	8,886,921	10,372,023
D. S. bellies, lbs.	1,509,921	4,499,856
S. P. bellies, lbs.	3,573,303	3,345,153
S. P. Cal. or picnic hams, lbs.	1,978,878	2,682,047
S. P. skinned hams, lbs.	3,248,450	3,975,013
Other cut meats, lbs.	2,959,800	2,851,483
Total cut meats, lbs.	39,426,186	55,907,221

ST. JOSEPH.

	July 31, 1906.	July 31, 1905.
Mess pork, bbls.	30
Other kinds pork, bbls..	1,018	922
P. S. lard contract, tes..	5,807	5,241
Other kinds lard, tes..	389	1,247
Short rib middles, lbs..	7,289,511	5,812,534
Ex. S. rib middles, lbs..	2,999,485	2,387,245
Short clear middles, lbs.	1,161,139	932,672
Extra S. C. middles, lbs.	4,297,736	6,906,468
Long clear middles, lbs..	185,033	35,280
Dry salt shoulders.....	616,995	310,913
D. S. bellies, lbs.	3,860,392	4,349,674
S. P. shoulders, lbs.	789,350	670,210
S. P. hams, lbs.	7,001,992	7,628,631
S. P. bellies, lbs.	2,078,747	3,531,011
S. P. Cal. hams, lbs.	972,684	1,789,649
S. P. skinned hams, lbs..	1,611,289	2,359,215
Other cut meats, lbs.	5,532,520	5,256,790
Total cut meats, lbs.	38,397,473	41,970,292

STOCKS OF LARD

Cable advices to the N. K. Fairbank Company give the following estimates of stocks of lard held in Europe and afloat on August 1, to which are added estimates of former years, and stocks in cities named:

	1906. Aug. 1.	1906. July 1.	1905. Aug. 1.	1904. Aug. 1.	1903. Aug. 1.	1902. Aug. 1.
Liverpool and Manchester.....	26,500	24,506	28,000	34,000	26,000	16,000
Other British ports.....	16,000	14,000	15,000	16,000	8,500	2,500
Hamburg	19,000	9,000	30,000	27,000	14,000	14,000
Bremen	1,500	2,500	1,500	1,000	1,500	1,000
Berlin	2,000	3,000	3,000	1,500	1,500	1,000
Baltic ports	13,500	15,500	22,000	14,000	12,000	6,500
Amsterdam, Rotterdam, Mannheim.....	3,000	3,000	1,500	3,000	1,000	3,500
Antwerp	3,000	4,500	8,000	3,000	1,000	1,500
French ports	1,000	1,600	750	1,500	900	1,100
Italian and Spanish ports.....	500	500	1,000	1,000	500	1,000
Total in Europe.....	86,000	78,100	110,750	102,000	66,900	48,600
Afloat for Europe.....	60,000	75,000	70,000	40,000	40,000	42,000
Total in Europe and afloat.....	146,000	153,100	180,750	142,000	106,900	90,600
Chicago prime steam.....	92,468	90,583	177,152	137,860	75,554	46,529
Chicago other kinds.....	25,962	22,492	21,063	33,951	9,593	11,488
East St. Louis.....	3,000	3,500	3,870	2,050	1,760	900
Kansas City	15,405	21,035	10,838	11,473	7,891	4,315
Omaha	4,015	4,018	3,697	3,997	5,569	4,171
New York	6,002	8,178	7,529	6,075	7,182	6,555
Milwaukee	1,219	1,524	15,466	10,768	4,542	908
Cedar Rapids	(*)	(*)	(*)	(*)	(*)	3,403
South St. Joseph.....	6,106	8,885	6,651	1,734	4,497	2,476
Total tierces	300,267	313,315	427,016	350,538	223,488	171,345

WATCH PAGE 48 FOR BARGAINS

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is an official organ of the Interstate Cottonseed Crushers' Association, and the official organ of the Oil Mill Superintendents' Association of the United States.

Weaker Prices on Cotton Crop News and Some Bearish Pressure Followed by More Regularity—Old Crop Oil Can Be Easily Stimulated on Its Moderate and Narrowly Held Stock—Dependence for Consumption Placed Upon Home Trade Sources—Little Likelihood of Material Export Demand Until New Crop Conditions Are Working in a More Emphatic Way—Speculation in Old Oil of a Restricted Order.

While the cotton oil market had been, a few days since, of a dragging order, with easier prices, and largely as the outcome of liquidation through the cotton crop news, yet, as concerns the old crop deliveries new speculation did not amount to much, and the test of the general market was more in the desire to sell the new crop deliveries, which were more in the buyers' favor, and with which old crop temporarily sympathized.

The selling of the old oil had been done by some few holders who had been discouraged by the inability of the market to reach a certain high point which they had fixed in their minds as an outcome long before this, as in advance of the new crop season, and which as it did not come as soon as they expected it would, led to the closing out, on their part, of a few moderate holdings.

But it must be understood that the old oil can rally at any time in price from any weakness that develops, and that it is in good shape statistically for the purpose, as being comfortably situated in supply for the purpose, in that the holding of it is moderate by relation with the supply that is usually held at this season of the year, and that even if the export interest is not materially revived before a new crop season, yet there is that full order of home consumption of the

oil that the supply to be carried over into a new crop season could not be of a burdensome order, even admitting the prospects of an early supply of new oil from Texas, and the probabilities of demands for consumption as closely gauged as possible to actual needs as the new crop season is closely approached.

In other words, there is a rate of consumption of old oil, through the trading especially in compound lard, that actual needs of the oil should more closely than usual use up a supply by the time new oil is on hand in full marketable quantities.

With this opinion of the market for the old oil, however, the price of it may be weakened at times, it is not improbable that before the close of this month and up to a few days in September, there is likely to be sensitive conditions as to its prices, despite the fact that there is a probability of a large production of new oil beginning with October and for the season entire, by which it is altogether likely that buyers will get decidedly more of an advantage as the season wears along to the winter months and thereafter for the season on the oil prices than they have been able to get in the current season's later dealings in the oil market. And we are looking for a larger business in the cotton oil next season than has been had this past year, and partly for the reason that we believe that Europe will need resupplying freely with oil supplies, as indeed it does at present, but that, just now, it is straining itself in efforts to hold off buying in hopes that the cotton seed supply in the new season will be sufficiently large for much more favorable prices for them. Indeed, even now, deliveries after September can be had at prices so materially less than the earlier deliveries, and the more so as the months are reached in a trading price, in which new oil will be had freely, that the foreign markets

are getting increased hopes of future market conditions.

Some of the prices on the late fall and winter deliveries look now rather inviting for trading, and more of an export demand may spring up for them at any time, although, naturally, in some directions the foreign markets will wait for all possibilities from the cotton crop.

It will be recollected that we announced two or three weeks since the probabilities of a 12,000,000 bale cotton crop, and at a time of the season when collected material by some prominent cotton trade sources could figure out a probable crop in the neighborhood of only 10,750,000 bales.

It has been gratifying to observe in the past week the opinions of the cotton trade fastening around the estimate of 12,000,000 bales, while some portion of the trade is now talking a yield as likely to exceed that quantity, if only the ordinary weather conditions are had in August.

The fact of the matter is that the heavy and continuous rains in the Southeast had not done as much damage as some people would have trade sources believe they had. Indeed, that the weather conditions on the whole have been more beneficial than otherwise to the general cotton crop, and that where a little damage had been done by them in a few sections it has been more than offset by benefit in the more important growing localities.

The Southeast cotton sections have been undergoing most of the doubtful sentiment concerning the crop, yet this has not amounted to much. There has been, for a few days, a little trade talk of other damage, more from the Southwest; the boll weevil got a little into this.

But on the whole, the Southwest, essentially all sections of it, gives brilliant prom-

The
American
Cotton
Oil Co.



27 BEAVER STREET.
NEW YORK CITY.

Cable Address: "AMCOTOIL," New York.

Cottonseed
Products.

OIL, LINTERS,
CAKE, ASHES,
MEAL, HULLS.

GOLD MEDALS
AWARDED:

Chicago, 1893. San Francisco, 1894.
Atlanta, 1895. Paris, 1900.
Buffalo, 1901. Charleston, S. C., 1902.
St. Louis, 1904.



A quarter of a century's experience in making cottonseed oils, and nothing but cottonseed oils, ought to be worth something.

The fact that our business has grown to be one of the largest cottonseed oil businesses in existence ought to mean something.

It does.

If you are one of our customers, you know that it does.

If you are not, you cannot be getting all that is coming to you in quality, price and service, when you buy cottonseed oils.

We make this statement advisedly.

Don't you owe it to your business to send us a trial order?

Our products, under the following brands, are kept in stock in large quantities, in twenty-one cities all over the globe:

"SNOWFLAKE"—Choice Summer White Oil

"ECLIPSE"—Choice Butter Oil

"STANDARD"—Extra Butter Oil

"DELMONICO"—Choice Summer Yellow Oil

"APEX"—Prime Summer Yellow Oil

"HULME"—Choice Winter White Oil

"NONPAREIL"—Choice Winter Yellow.

"WHITE DAISY"—Prime Summer White Oil

"EXCELSIOR"—Summer White Soap Oil

(Our "SNOWFLAKE" is unequalled for cooking purposes)

ASK FOR PRICES

KENTUCKY REFINING CO.
LOUISVILLE, KY., U. S. A.

ises of a crop, as well as an early marketing of it.

At some points in Texas one or two of the oil refineries are making preparations for an early marketing of a seed supply, and are indeed about beginning work. But this, of course, means only the production at once of a few barrels, although that it implies that there are expectations in the Southwest of a steadily increasing crushing in September.

The cotton crop, in our opinion, has reached that state of maturity from good weather conditions for it, as taking the crop of the South entire, that there would have to be some damage not usual in most seasons to dampen prospects of the indicated large yield.

As we have before remarked a big cotton crop is not only probable but big grain crops, as well. It is not possible to get away from the opinion that with the crops promising as they do at present of large volume that there can be other than inviting prices for trading next season, and that a more than ordinary export and home business is likely to be done than in the grain, as well as fat and meat supplies.

We do not look for especially active speculation in cotton seed or hog products until new crop yields are definitely settled as to their volume.

But our opinion of the possibilities for the old oil prices before the season for the new crop is borne out by the fact that whatever weakness has taken place in the speculative market, at times in the week, from sentiment, manipulation or as in actual sympathy with cotton crop views, yet that its underlying position is shown in a degree, from the inability to get the bleaching grade of it at any concessions in prices, and that all of the edible oils have stood up stoutly in value, despite the fluctuating price of the prime yellow grade. The edible grades of the oil range from 41 to 43c., and are offered for sale with a good deal of reserve, and as held by a few people. There is steadily more or less export demand for these edible oils from the north of Europe, and the general consumption of them promises a closely used up supply before a new crop season.

The exporters are doing very little in the prime yellow grade.

The compound makers are dickering steadily over the bleaching grade, but they are not able to obtain much of it, and it is quite as high in price still in tanks as the prime yellow in barrels, and which has been a feature in the market only with the last two or three months, although it is likely to remain so to the close of the season; this best shows the moderate rate of supplies to consumers' needs of them, as in ordinary seasons the tank oil is always had at the less price by relation with the barreled oil. The bleaching grade in tanks at the West is quoted at about 38c.

The compound makers have steadily active distributions of the compound lard whether the demand becomes quiet, as it occasionally does, as there are necessitated liberal deliveries on contracts of the compounds to meet the large wants of them for consumption.

The new crude oil is being offered more freely at slightly easier prices, and has only moderate attention of the refiners, but who will, as soon as they can sell the new crop refined, liberally negotiate for the crude oil offerings. The prices for the new crude in tanks at the mills for October are 25@26c.,

and for November 24c. Sales of small lots steadily taking place.

NEW YORK TRANSACTIONS.

On Saturday, August 4.—First "call" prices: August, 37½@38¼c.; September, 37½@37¾c.; October, 34¼@34¾c.; November, 31½@31¾c.; December, 31@31½c.; January, 31@31½c.

Monday, August 6.—First "call": August, 37½@38¼c.; September, 37½@37¾c.; October, 34@34½c.; November, 31¼@31½c.; December, 31@31½c.; January, 31@31½c. Sales after "call": 500 bbls. August @ 37¾c.; 500 bbls. September @ 37¼c. Second "call" prices: August, 37½@38c.; September, 37@37¾c.; October, 34@34½c.; November, 31@31¼c.; December, 30¾@31¼c.; January, 30½@31¼c. Sales 100 bbls. November @ 31¼c. Sales after "call": 500 bbls. November @ 31c.

On Tuesday—First "call" prices: August, 37½@38c.; September, 37@37¾c.; October, 34@34½c.; November, 30½@31c.; December, 30½@31c.; January, 30¾@31c. Sales after the "call": 100 bbls. August @ 37¾c.; 200 bbls. September @ 37¼c. Second "call" prices: August, 37½@38c.; September, 37@37¾c.; October, 33¾@34c.; November, 30½@31c.; December, 30¾@31c.; January, 30¾@31c. Sales, 100 bbls. October @ 34c.; 100 bbls. December @ 30¾c.

On Wednesday—First "call": August, 37½@37¾c.; September, 37@37¾c.; October, 33½@33¾c.; November, 30½@31c.; December, 30¼@31c.; January, 30@31c. Sales after "call": 500 bbls. September @ 37¼c.; 100 bbls. December @ 30¾c. Second "call" prices: August, 37½@38c.; September, 37@37¾c.; October, 33¼@33¾c.; November, 30½@30¾c.; December, 30¼@30¾c.; January, 30@30¾c. Sales after "call": 400 bbls. September @ 37¼c.; 100 bbls. October @ 33¾c.

On Thursday—First "call": August, 37½@38c.; September, 37@37¾c.; October, 33½@33¾c.; November, 30¼@30¾c.; December, 30@30½c.; January, 30@30½c. Sales after last "call": 200 bbls. August @ 38c.; 200 bbls. September @ 37¼c.; 200 bbls. October @ 33½c.; 300 bbls. do., @ 33¾c. Second "call" prices: August, 38¼@38½c.; September, 37¼@37¾c.; October, 33¾@34c.; November, 30½@31c.; December, 30¼@31c.; January, 30¼@31c. Sales, 400 bbls. August @ 38c.; 200 bbls. do., @ 38¼c.; 100 bbls. November @ 30½c. Sales after "call": 500 bbls. August @ 38¼c.; 500 bbls. September @ 37¼c.; 200 bbls. October @ 34c.; 1,200 bbls. do., @ 33¾c.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Asprogen & Co.)

Since our last circular letter of Aug. 2, the market for August oil has had its usual erratic movements up and down. One moment there is bid one price and the next moment it is being offered by the same previous bidder at ¼ to ½c. less money and so on. It seems to be simply a game between the few remaining longs and shorts with the other people looking on. The comparatively high prices for the old crop prevent and new outside speculation to take hold and buy. On the other side the remaining stock is so small that it would be too dangerous for anybody to start in and sell

The Procter & Gamble Co.

Refiners of All Grades of

COTTONSEED OIL

Aurora, Prime Summer Yellow

Boreas, Prime Winter Yellow

Venus, Prime Summer White

Marigold Cooking Oil

Puritan Salad Oil

Jersey Butter Oil

Cable Address

Procter, Cincinnati, U. S. A.

Office, CINCINNATI, O.

Refinery, IVORYDALE, O.

ASPEGREN & CO.

Produce Exchange

NEW YORK CITY

EXPORTERS

BROKERS

**WE EXECUTE
ORDERS
TO BUY OR SELL**

Cotton Seed Oil

**ON THE N. Y.
PRODUCE
EXCHANGE FOR**

FUTURE DELIVERY

Write to us for particulars. Will wire you the daily closing prices upon request.

it short. September oil has remained comparatively steady at around 37½c.

With regard to the new crop months beginning with October there has been a gradual decline during the week, prices closing at about 1c. down all around.

For export there has been a little business done in new crop deliveries, but that business is still of comparatively small volume.

In crude oil there has been more inclination to sell on the part of the mills, and some business has been done at reduced prices. Most of the refineries, however, are still holding off.

Produce Exchange prices at 3 o'clock today were as follows: Prime summer yellow cottonseed oil, August, 38½c. sales; September, 37½c. bid and sales; October, 34½c. sales; November, 31½c. sales; December, 31½c. sales; January, 31½c. bid, 30¾c. asked.

We further quote: Prime winter yellow cottonseed oil, 42c.; prime summer white cottonseed oil, 42c. Hull quotation of English cottonseed oil, 21s. 9d.

CABLE MARKETS

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, Aug. 9.—Cottonseed oil has a freer consumption, with a good business in butterine and with the late advanced prices for oleo oil. Market now firm. Butter oil at 31½ florins; prime summer yellow at 30 florins; off yellow, 28 florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, Aug. 9.—Cottonseed oil has rather more demand, and is fairly steady in price. Off summer yellow at about 58½ francs.

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, Aug. 9.—Cottonseed oil has little life. Market is somewhat irregular. Butter oil at 50½ marks; prime summer yellow, 49 marks; off yellow, 47½/48 marks.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, Aug. 9.—Slight improvement to demand for cottonseed oil. About a steady

market. Prime summer yellow at 62 francs; winter yellow at 65 francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, Aug. 9.—Improved demand for cottonseed oil. Prime summer yellow, 24s. 3d.; off do., 23s. 6d.; butter oil, 26s.

SOUTHERN MARKETS

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 9.—Cottonseed oil market, future shipment, materially lower. October, 24½@25c. Prime spot meal, 27½c.; October new meal, 23@23¼c. Spot hulls, \$7.75, loose.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Aug. 9.—Prime crude, September, 25½c.; October, 24c. Trading very light. Prime meal, old crop, about exhausted; new crop, \$23, f. o. b., mill. Hulls, \$9, loose, Atlanta prompt.

FOOD EXPERIMENTS CONDUCTED AMID FILTH.

At the recent food commissioners' convention at Hartford, Conn., Dr. Wiley denied that he had been careless in feeding his patients, and practically "gave the lie" to H. H. Langdon, who made the charge. The latter replied in a letter to the New York Journal of Commerce, which is as follows:

New York, July 25, 1906.

Editor of Journal of Commerce and Commercial Bulletin:

Sir—In your esteemed issue of July 21 you have a long article headed "Pure Food Men Close Annual Convention." In perusing the article I note that Dr. Wiley criticises my report of the conditions as I found them in the dining room where the so-called Poison Squad, that Dr. Wiley was experimenting with, was fed. Dr. Wiley claims that I called there after office hours; he also says that I was found looking into a refrigerator and was put out by a watchman.

I beg to state that I called to see Dr. Wiley and was informed by the young lady in the office that Dr. Wiley was out of town. I asked her where the dining room was that the Poison Squad was being fed in. She informed me that it was down stairs and asked me to please excuse the condition of the stairway. I descended the stairway, which was strewn with trash, and entered the dining room. I asked a gentleman there what time the boys would eat their dinner; he replied 12 o'clock. It was then 15 minutes to 12. I asked him where the kitchen was and he informed me it was in the rear. I found it a dark, gloomy, badly ventilated room, four electric lights being burned there at noon and malodorous odors prevailed everywhere.

If 12 o'clock was after office hours for Dr. Wiley's assistants they certainly had very short hours. There was no watchman around. Information was freely given me about any questions that I asked. I entered the building as a gentleman and left it as such.

Being interested in the pure food question, I naturally opened the refrigerator which was standing by the dining room door. I found it contained a lot of butter thrown in there promiscuously. I was not molested in any shape, manner or form during my investigations.

Dr. Oscar Leibreich says on page 6 of his criticism of Dr. Wiley's report that while he was in Washington he inspected the rooms that Dr. Wiley's experiments were made in, and states: "At all events my observations tally with the report of H. H. Langdon." Professor Leibreich says: "In Washington the report was widely spread that these rooms were totally unsuited in their arrangements for such experiments."

There is no one to defend the conditions as they existed but Dr. Wiley and his assistants; all others who inspected the quarters were unanimous in stating that they were not in a first-class sanitary condition, and all assertions to the contrary, such as Dr. Wiley is making, cannot alter the true conditions of the quarters in which the "poison squad" was fed.

Very truly yours,

H. H. LANGDON.

JULIUS DAVIDSON

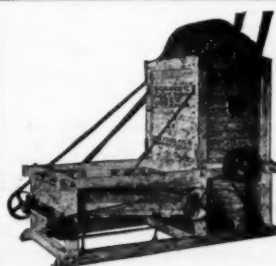
**Broker and Commission Merchant
PACKING HOUSE PRODUCTS
COTTONSEED OIL**

302 and 303 Kemper Bldg. Kansas City, Mo.

JULIAN FIELD

**Broker in Cottonseed Products,
Fuller's Earth and Fer-
tilizing Materials**

ATLANTA, GA.



Send Now for Free Catalogues

SCIENTIFIC COTTON-SEED CLEANER

This machine receives the seed from the Sand Reel and removes all material destructive to Linter Saws, such as Sand Pebbles, Coal, Metal, etc. Built in sizes from 40 to 100 tons capacity a day.

WE ALSO MANUFACTURE

SCIENTIFIC Disc Hullers, Meal Mills, Hull Beating Separators, Cake Breakers and Double Shakers.

The Foos Mfg. Co., Springfield, Ohio

ESTABLISHED 1878

COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending August 8, 1906, for the period since September 1, 1905, and for the similar period in 1904 were as follows:

From New York.

Port.	For Week. 1, 1906.	Since Sept. 1, 1905.	Same Period 1904.
Aalesund, Norway	175	50	50
Aberdeen, Scotland	60	130	130
Acapulco, Salvador	100	35	35
Adelaide, Australia	202	—	—
Ajaccio, Corsica	99	—	—
Alexandria, Egypt	2,962	3,821	3,821
Algiers, Algeria	3,417	4,706	4,706
Algoa Bay, Cape Colony	409	146	146
Amapha, West Indies	20	—	—
Ancona, Italy	150	875	875
Antigua, West Indies	700	76	76
Antwerp, Belgium	10	5,855	3,621
Asuncion, Venezuela	64	—	—
Auckland, New Zealand	97	96	96
Asua, West Indies	19	6	6
Bahia, Brazil	715	146	146
Barbados, West Indies	1,132	2,007	2,007
Barcelona, Spain	50	—	—
Bathurst, Africa	208	75	75
Belfast, Ireland	4	—	—
Belize, British Honduras	260	528	528
Bergen, Norway	12	—	—
Berlin, Germany	9	—	—
Bombay, India	81	458	458
Bone, Algeria	6,580	5,602	5,602
Bordeaux, France	176	25	25
Brasilia, Roumania	205	314	314
Bremen, Germany	214	556	556
Bridgetown, West Indies	75	10	10
Bristol, England	3,456	2,560	2,560
Buenos Ayres, Argentine Rep.	107	22	22
Calbarien, Cuba	40	—	—
Callao, Peru	90	90	90
Cairo, Egypt	42	31	31
Campeche, Mexico	141	2,740	713
Cape Town, Cape Colony	172	8	8
Cardenas, Cuba	100	4	4
Cardiff, Wales	308	385	385
Cartagena, Colombia	1,305	1,806	1,806
Cayenne, French Guiana	100	125	125
Christiania, Norway	100	105	105
Christiansand, Norway	570	168	168
Cienfuegos, Cuba	40	29	29
Ciudad Bolivar, Venezuela	28	1,230	551
Colon, Panama	104	45	45
Conakry, Africa	10	—	—
Constantinople, Turkey	945	3,506	3,506
Copenhagen, Denmark	130	215	215
Corinto, Nicaragua	41	30	30
Curacao, Leeward Islands	2,300	5,000	5,000
Dantzig, Germany	30	21	21
Delagoa Bay, East Africa	185	75	75
Drontheim, Norway	595	76	76
Dublin, Ireland	25	25	25
Dundee, Scotland	41	—	—
Dunedin, New Zealand	2,015	854	854
Dunkirk, France	365	2,050	2,050
East London, Cape Colony	89	2,510	2,510
Elume, Austria	6	58	58
Fort de France, West Indies	10	—	—
Freemantle, Australia	1,555	2,381	2,381
Frontera, Mexico	11,438	32,735	32,735
Galatz, Roumania	801	426	426
Genoa, Italy	1,912	940	940
Georgetown, British Guiana	6,079	7,639	7,639
Gibraltar, Spain	1,870	3,281	3,281
Glasgow, Scotland	11	—	—
Gothenberg, Sweden	2,281	1,565	1,565
Grand Bassam, West Africa	22	31	31
Granada, Spain	50	45	45
Guadaloupe, West Indies	4	—	—
Guantanamo, Cuba	2	—	—
Guayaquil, Ecuador	5,762	3,136	3,136
Half Jack	149	—	—
Halifax, Nova Scotia	80	5,131	2,219
Hamburg, Germany	19,505	27,738	27,738
Hamilton, Bermuda	128	—	—
Havana, Cuba	50	—	—
Havre, France	—	404	404
Helingsborg, Sweden	180	325	325
Helingsfors, Sweden	6	—	—
Hong Kong, China	3	—	—
Hull, England	44	113	113
Inagua, West Indies	2,976	2,975	2,975
Jacmel, Haiti	1,598	—	—
Jamaica, West Indies	38	2,976	2,975
Kingston, West Indies	11	—	—
Kobe, Japan	1,250	1,800	1,800
Konigsberg, Germany	75	—	—
Kotom, Africa	185	564	564
Kustendji, Roumania	—	9	9
La Guaira, Venezuela	—	9	9
La Libertad, Salvador	857	13,371	13,371
La Union, Salvador	325	100	100
Leghorn, Italy	20	—	—
Leith, Scotland	250	6,817	10,371
Lisbon, Spain	—	5,628	2,924
Liverpool, England	—	17	17
London, England	—	780	1,068
Lorenzo Marques, East Africa	—	21	365
Lyttleton, New Zealand	—	3,619	1,882
Macoris, San Domingo	—	—	—
Malmo, Norway	—	—	—
Malta, Island of	—	—	—

Manchester, England	50	1,717	685
Manaos, Brazil	—	15	20
Manzanillo, Cuba	—	50	—
Maracaibo, Venezuela	—	9	5
Marseilles, France	50,788	19,932	19,932
Martinique, West Indies	—	2,547	—
Massowah, Arabia	—	259	158
Matanzas, West Indies	—	268	79
Mauritius, Island of	—	—	8
Maxatlan, Mexico	—	24	—
Melbourne, Australia	—	263	561
Messina, Italy	—	—	200
Monte Cristo, San Domingo	—	34	58
Montego Bay, West Indies	—	13	—
Montevideo, Uruguay	—	4,708	5,281
Nagasaki, Japan	—	7	12
Naples, Italy	—	822	5,127
Newcastle, England	—	25	255
Nuevitas, Cuba	14	72	—
Oran, Algeria	—	1,412	4,210
Oruro, Bolivia	—	21	—
Panama, Panama	—	8	119
Para, Brazil	—	6	27
Parasandu, Uruguay	—	9	—
Pernambuco, Brazil	—	977	47
Phillippeville, Algeria	—	—	503
Pointe-a-Pitre, West Indies	—	774	225
Port Antonio, Jamaica	6	88	94
Port au Prince, West Indies	—	96	60
Port Cabello, Venezuela	—	—	7
Port Limon, Costa Rico	—	120	38
Port Louis, Mauritius	—	8	—
Port Natal, Cape Colony	—	170	24
Port of Spain, West Indies	—	16	112
Port Said, Egypt	—	50	731
Progreso, Mexico	—	335	143
Puerto Plata, San Domingo	—	274	611
Rio Grande du Sul, Brazil	—	9	4
Rio Janeiro, Brazil	583	8,421	7,418
Rosario, Argentine Rep.	—	47	—
Rotterdam, Holland	—	7,295	9,577
St. Croix, West Indies	—	23	40
St. John, N. B.	—	232	24
St. John, West Indies	—	345	1,026
St. Kitts, West Indies	—	212	244
St. Martin, West Indies	—	30	37
St. Thomas, West Indies	—	9	—
Sagua La Grande, Cuba	—	573	220
Sanchez, San Domingo	—	2,254	750
San Domingo City, San Dom.	—	14	—
San Jose, C. R.	—	49	603
Santiago, Cuba	—	1,623	2,191
Santos, Brazil	—	21	8
Savannila, Colombia	—	10	—
Sekondi	—	19	19
Shanghai, China	—	26	21
Sierra Leone, Africa	—	—	148
Singapore, India	—	1,225	1,400
Southampton, England	—	244	860
Stavanger, Norway	—	5,905	7,025
Stettin, Germany	—	435	690
Stockholm, Sweden	100	405	—
Sucre, Bolivia	—	25	—
Swansea, Wales	—	34	792
Sydney, Australia	—	79	14
Tampico, Mexico	—	632	750
Tangier, Morocco	—	67,057	34,125
Trieste, Austria	—	498	939
Trinidad, Island of	27	9	116
Tunis, Algeria	—	722	1,908
Turk's Island, West Indies	—	1,373	2,262
Valetta, Maltese Island	—	—	75
Valparaiso, Chile	—	—	200
Varna, Bulgaria	—	11,049	40,227
Vejle, Denmark	—	360	132
Venice, Italy	—	49	98
Vera Cruz, Mexico	—	33	28
Wellington, New Zealand	—	—	—
Yokohama, Japan	—	—	—
Total	1,476	312,661	421,527

From New Orleans.

Antwerp, Belgium	15,863	17,260
Belfast, Ireland	—	525
Belize, British Honduras	—	27
Bremen, Germany	3,303	4,763
Bristol, England	5,200	—
Christiania, Norway	850	—
Copenhagen, Denmark	6,828	3,180
Cuba	—	108
Dunkirk, France	600	—
Genoa, Italy	420	2,551
Glasgow, Scotland	1,985	5,518
Hamburg, Germany	21,178	24,992
Havana, Cuba	1,536	1,377
Havre, France	3,430	3,000
Hull, England	—	600
Liverpool, England	9,776	15,450
London, England	6,850	8,880
Manchester, England	600	650
Marseilles, France	12,700	31,220
Porto Rico, West Indies	—	65
Rotterdam, Holland	750	95,188
Stettin, Germany	—	118,366
Tampico, Mexico	—	423
Trieste, Austria	10,950	40,419
Venice, Italy	—	40
Vera Cruz, Mexico	—	500
Total	750	198,272

From Galveston.

Antwerp, Belgium	200	8,955
Copenhagen, Denmark	100	—

Glasgow, Scotland	—	201
Hamburg, Germany	—	3,000
Liverpool, England	—	2,960
Marseilles, France	—	5,959
Rotterdam, Holland	—	34,037
Tampico, Mexico	—	8,422
Trieste, Austria	—	7,400
Vera Cruz, Mexico	—	6,632
Total	—	68,392

From Baltimore.

Antwerp, Belgium	1,479	1,669
Belfast, Ireland	—	109
Bremen, Germany	—	648
Bremerhaven, Germany	—	290
Copenhagen, Denmark	—	806
Glasgow, Scotland	—	170
Hamburg, Germany	—	3,045
Havre, France	—	600
Leith, Scotland	—	50
Liverpool, England	—	80
Marseilles, France	—	200
Rotterdam, Holland	—	5,965
Stettin, Germany	—	4,338
Total	11,590	10,308

From Philadelphia.

Antwerp, Belgium	—	104
Coin Island	—	1
Copenhagen, Denmark	—	196
Glasgow, Scotland	—	320
Hamburg, Germany	—	321
Rotterdam, Holland	—	200
Total	—	717

From Savannah.

Bremen, Germany	—	3,563
Christiania, Norway	—	844
Copenhagen, Denmark	—	215
Gothenberg, Sweden	—	3,446
Hamburg, Germany	—	3,432
Havre, France	—	3,454
London, England	—	375
Rotterdam, Holland	—	37,141
Stavanger, Norway	—	197
Stettin, Germany	—	900
Trieste, Austria	—	321
Total	—	52,988

From Newport News.

Amsterdam, Holland	—	25
Glasgow, Scotland	—	420
Hamburg, Germany	—	19,371
Liverpool, England	—	2,431
London, England	—	1,800
Rotterdam, Holland	—	9,404
Total	—	33,900

From All Other Ports.

Canada	270	10,813
Costa Rica	—	1
Cuba	—	125
Germany	—	400
Genoa, Italy	—	771
Guatemala	—	10
Honduras	—	10
Honolulu, Hawaii	—	5
Japan	—	2
Liverpool, England	—	10
Marseilles, France	—	4,394
Mexico	—	5
Mitazoo	—	204
Newfoundland	—	1
Nova Scotia	—	3
Nicaragua	—	2
South America	—	112
Venice, Italy	—	102
Total	270	17,331

Recapitulation.

From New York	1,476	312,661
From New Orleans	750	198,272
From Galveston	—	58,392
From Baltimore	—	11,590
From Philadelphia	—	717
From Savannah	—	52,988
From Newport News	—	33,900
From all other ports	270	17,331
Total	2,506	684,911

W. B. JOHNSON & CO.,
Merchandise Brokers
—AND DEALERS IN—
Cotton Seed Products
32 N. Front Street Memphis, Tenn.

Southern Office and Works:
Norfolk, Va.

COTTON OIL & FIBRE CO.

Land Title Bldg.
Philadelphia, Pa.

Crude and Refined Cotton Seed Oil, Cotton Seed Cake,
Hulls, Mixed Hulls, Linters, Etc. Prime Cotton Seed Meal "Cofco" Brand.

Samples free on request Net 100 lbs. fully decorticated.

GUARANTEED ANALYSIS:

Ammonia, not less than 8.50 per cent.

Nitrogen, not less than 7 per cent.

Protein, not less than 43 per cent.

Crude Oil and Fat, not less than 9 to 10 per cent.

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—The market holds steady, with packers especially firm on native hides. The packers are making more native steers than they did a year ago, but on their summer takeoff they are closely sold up to date. Quite a decrease is being shown in the make of native cow hides as compared with last year. Late salting native steers continue in good demand, and a large and a well-known packer together have sold seven cars of late July and August native steers at 15½¢. There are more to be had at the same price, although some packers are holding August native steers along at 15¼¢. One packer declined a bid of 14¾¢ for June and July extreme light native steers and is asking 15¢ for them. No further sales have been made of Texas steers nor branded cows and the market is considered top on both. Texas are quotably unchanged at 14¾¢ for heavy and light, and 14¼¢ for extremes, and branded cows rule at 14¼¢@14½¢. Later a sale was made by a packer of 1,000 Kansas City extreme light Texas at 14¼¢ to a Milwaukee tanner. Butt brands are unchanged at 13¾¢@14¢, with the outside price obtainable for late salting. Colorados are in fair demand. Several packers have together sold 5,000 Colorados at 13½¢, and one packer alone sold 2,000 in addition at 13½¢. Native cows are held very strong. Heavy cows are not obtainable at under 15½¢, and packers are trying to secure this price for light cows and claim to have refused bids of 15¼¢. Bull hides are without change, with no sales made.

COUNTRY HIDES.—The market at present is very sensitive, and any sudden activity in the demand would most certainly stiffen prices. At present, however, the market is quiet, and prices, therefore, while firm, are no higher, as based on actual transactions. Dealers continue to hold strictly short haired buffs at 14¼¢, and bids of 14¢ have been declined. It is considered probable that a straight offer of 14½¢ might buy some buffs, but none is offered below 14¼¢. Several days ago a small dealer here sold a car of 50@60-lb. cows at 14¢; having previously sold the lighter weights at 14¼¢ to another buyer. One tanner who is in the market for some buffs for immediate shipment does not think that he will be able to procure any at under 14¼¢. Heavy cows continue to be held at 14¼¢, and bids of 14¢ are not accepted. Extremes continue to rule firm at 14¼¢, with no further sales reported. Heavy steers continue quiet, with regular late receipt lots obtainable at 14¢ and no sales made. Bulls are firm at 11½¢.

CALFSKINS.—No further sales have been made since those noted yesterday and the market continues quotable at 16¢ for Chicago cities, 15¼¢@15½¢ for outside cities,

and 15½¢@15½¢ for countries. Good late receipt kip are nominally quoted at 14½¢@14¾¢, and deacons are steady at \$1.07½ and 87½¢.

SHEEPSKINS.—Recent sales of packer pelts have pretty well cleaned up supplies to the first of this week and no further transactions are reported. Chicago packer pelts rule at \$1.10 for lambs and 95¢ for sheep as per last sales, and prices at Missouri River points range from \$1 to \$1.15 for lambs and 65¢ to 90¢ for sheep. Good lots of country shearlings are quoted at 75¢@85¢, and lambs from 85¢@90¢.

New York.

DRY HIDES.—Sales are small, including 600 Orinocos at 26¢, 1,000 Maracaihos at 24½¢, and about 1,000 Central Americans on the basis of 24¢.

CITY PACKER HIDES.—The only sale reported is a car of July salting native bulls which were sold by one packer at 12½¢, and the same packer is holding August bulls at 12¾¢. Native steers are dull and there is not much demand for branded steers.

COUNTRY HIDES AND CALFSKINS.—No further sales of hides are reported from nearby points and the market continues quotably unchanged at 13½¢@13¾¢ flat for New York State cows and 13¾¢@14¢ flat for Pennsylvania cows. A car of Western cows has been sold here from a point adjacent to Ohio at 13½¢ flat, the lot estimated to not contain over 10 to 12 per cent. seconds. Calfskins rule unchanged with no further sales.

HORSE HIDES.—It is learned that some domestic fronts have been exported to Europe, which would show a higher market there than here. Prices continue very strong.

Leather Conditions.

Tanners of hemlock sole continue to report an improving demand from the West and South and from Pennsylvania. Dry hide middle thirds are scarce and strong. Local tanners claim they are getting 24½¢ for best middle thirds in good sized lots, but large buyers say that they have not paid as high as that figure as yet. Local tanners also claim that they are getting 22½¢ for middle rejects. Hemlock sole is still quiet in Boston, as New England shoe manufacturers are buying sparingly and no large sales are reported. The continued dullness in scoured oak backs has created considerable accumulation here, especially of 12@16-lb. weights. The market on scoured oak backs is off about 1¢ from the extreme top, and choice light weights which sold here in a small way at 39¢ for firsts are now easily obtainable at 38¢. Other weights of firsts are quotable at 36@37¢ for good tannages. Prime wide scoured oak bellies that are not "loaded" are selling here at 25¢. There have been large sales made in Boston of glazed kid, and trade at present in kid is considerably better than in calfskins and side upper. Oil grain is quiet, with concessions made of ½¢ for lots on hand as noted yesterday.

FRICK REFRIGERATING MACHINERY.

The following is a list of recent sales made by the Frick Company, manufacturers of Eclipse ice and refrigerating machinery, Waynesboro, Pa.:

Bollinger Bros., Pittsburg, Pa.—One 40 ton refrigerating compression side and direct expansion piping for storage rooms, to be in-

stalled for Conemaugh Brewing Company, Conemaugh, Pa.

Julius Roesch, La Grande, Ore.—One 20-ton refrigerating compression side, 1-ton freezing system and brine piping for storage rooms, to be installed in City Brewery at La Grande, Ore.

Lake Charles Ice, Light and Water Works Company, Lake Charles, La.—One 50-ton refrigerating compression side, to be installed in ice factory at Lake Charles, La.

J. M. Radford Grocery Company, Abilene, Tex.—One 5-ton refrigerating compression side and double expansion piping for storage rooms, to be installed in grocery at Abilene, Tex.

Stevenson & Adams, Pittsburg, Pa.—One 4-ton refrigerating compression side and brine piping for storage rooms, to be installed in Great Southern Lumber Company's hotel, Bogalusa, La.

Champion & Pascual, Havana, Cuba.—One 60-ton refrigerating compression side, 20-ton freezing system, 40-ton distilling system, to be installed in ice factory at Havana, Cuba.

Pittsburg Provision & Packing Company, Pittsburg, Pa.—One 100-ton refrigerating compression side, to be installed in packing house at Herr's Island, Pittsburg, Pa.

Dublin Ice & Storage Company, Dublin, Tex.—One 20-ton ice making plant, to be installed in ice factory at Dublin, Tex.

Mare Eidlitz & Son, New York, N. Y.—One 10-ton refrigerating compression side, to be installed in home office building of Travelers' Insurance Company, Hartford, Conn.

J. M. Keller and associates, Monroe, La.—One 20-ton ice making plant, to be installed at Monroe, La.

Reymer & Bros., Inc., Pittsburg, Pa.—One 20-ton refrigerating compression side and double expansion piping for storage rooms, to be installed in chocolate factory at Pittsburg, Pa.

Gund Brewing Co., Cleveland, O.—Direct expansion piping to be installed in brewery at Cleveland, O.

Lebanon Bottling Works & Ice Company, Lebanon, Tenn.—One 12-ton ice making plant, to be installed in ice factory at Lebanon, Tenn.

HIDES DOWN!

With Retsof Grushed Rock Salt, receive an honest, thorough cure, because RET-SOF is PURE and because it spreads evenly; hides come up plump and clean.

Your cost of curing is LESS, while the hides bring MORE money per pound.

INTERNATIONAL SALT CO.
SCRANTON, PA., or CHICAGO, ILL.

CARROLL S. PAGE

HYDE PARK, VT.

Green Calfskins, Country Hides,
Sheep Pelts, Tallow, Bones

Wool Puller and Manufacturer of Page's
Tallow Renderer Perfected Poultry Food

Country Butchers

Before Disposing of HIDES
and SKINS would do well
to Write for Prices to

U. S. Leather Co.
Country Hide Department,
E. J. SCHWARZ, Manager

Newark Branch,
Cor. Cross and Spring Sts.,
NEWARK, N. J.
Cleveland Branch,
Cor. James and Merwin Sts.,
CLEVELAND, OHIO.
Cumberland Branch,
CUMBERLAND, MD.

Chicago Section

Board of Trade memberships are selling at \$2,900 net to the buyer.

Swift & Company's sales of fresh beef in Chicago for the week ending August 4 averaged 6.36 cents per pound.

Minneapolis is to have the finest packing house in the world, according to reports, to be built by Armour & Company.

Billy Lorimer, Billy Mason and Corned Beef are having a terrific raffle for supremacy. Betting two to one on Corned Beef.

Bugs to Bats—"Spouse the automobile will eventually cause the horse to become extinct?" Bats to Bugs—"Nit! More likely the human race."

Chicago's corporation lawyer, J. Ham, says that in a thousand years from now there will be no lawyers. Waal neow! Lawyers are scarcer ner hen's teeth right now, but there are millions of critters going round think they are lawyers.

Empty Jones, for many years manager of Transit House, the Saddle and Sirloin Club, "The Yards" restaurants and saloons, has opened the "Tom Jones Restaurant," No. 175 Jackson boulevard, one of the "really best" restaurants in Chicago.

A letter to the Daily News exposes the fact that one S. C. Jensen, in the cooperage business for 25 years in Chicago, was last March compelled to close down on account of convict labor competition, and is now working on a farm near South Haven. What?

Edward Morris on his return made quite a lengthy speech anent this meat tirade. He said: "Will take time to overcome prejudice against American meats abroad." Ten words, Postal Telegraph or Western Union size. Nothing like economy in the use of words. Vive la Edward!

Professor A. J. Henry was succeeded as official weather forecaster for Chicago Wednesday by Dr. H. C. Frankenfield, of Washington, D. C. Dr. Frankenfield was for a number of years in charge of the local weather bureau, being transferred in 1894 to St. Louis, and thence to Washington. Professor Henry has been in Chicago since June 29, when he relieved Professor Cox, who is spending the summer on the Wisconsin cranberry marshes. He will return to Washington. Possibly we shall get the weather from now on, as forecasted, on something like schedule time. For

a long, long time it has been neck and neck with those four cent hogs.

Edward Morris recently told a London friend that he had purchased the John Harvard home at Stratford-on-Avon, with the full intention of presenting it to Harvard University. He hesitated, however, to tender the gift on account of the prejudice that had lately been aroused against the meat packers. He seemed to think that for the present he could not gracefully carry out his intention.

The workers in the stock yards district are to have a settlement house which will be operated by charitable women under the name of St. Mary's Settlement. It will be located in the home of the late H. S. Bunker, at the northeast corner of Union avenue and Forty-fifth street, which has just been purchased for the purpose for \$10,000.

The new settlement home is a roomy structure, old-fashioned but comfortable. It fronts 121 feet on the avenue and 126 feet on the street.

Mrs. Carrie A. Landegren is president of the settlement and Miss Sarah Gaynor, secretary. Other prominent women interested are: Helen V. Gallagher, former president of the Women's Catholic League; Miss Sarah Gaynor, Mrs. Katherine Mikesell, Miss Annie Cooney, Mrs. Sarah Phillips, Mrs. Merle, Mrs. Eliza C. Smith, Miss Rose A. Trainor and Mrs. Lena MacMahon.

It is proposed to render aid to the residents of the South and West Sides, and particularly those in the stock yards district. The new organization is strictly non-sectarian and the officers invite the hearty assistance and cooperation of all who are interested in the cause of charity.

A total wheat crop of 775,000,000 bushels and a corn crop only a trifle less than last year are predicted by Crop Expert Snow, based on conditions August 1. The detailed report follows: "The condition of corn August 1 was 88.0, against 85.6 last month. The improvement is uniform over the belt and is the result of July rainfall and good temperatures. This indicates a crop possibility but a trifle below the harvest of last year. The condition of oats when harvested is given at 81.0, against 82.7 on July 1. The few thrashing returns received show a rate of yield quite as low as the condition figures have indicated. The total crop is likely to fall below 875,000,000 bushels. Spring wheat condition has declined slightly during the month, now standing at 86.5, against 88.4 on July 1. The decline is mainly in the Dakotas, where some

spread of red rust and failure of stools to produce vigorously have tended to reduce previous expectations. Returns covering winter wheat thrashing up to date reveal extraordinary rates of yield over the greater part of the belt. The course of condition reports during the season has indicated heavy yields, but thrashing shows that all expectations have been exceeded. Returns to date show a rate of nearly 17 bushels per acre, and if later returns shall maintain present figures a crop above 500,000,000 bushels will be secured. The quality is high."

LIBBY EMPLOYEES' OUTING.

Saturday, August 4, over 200 of the office employes of Libby, McNeill & Libby and their friends held their annual outing at Cheltenham Beach. A programme of sports was carried out, supper was served under the trees, and music and dancing enlivened the occasion.

Each year the office force has an outing, all enjoyable affairs. The names of the prize winners and events are as follows:

Ladies' fifty yard dash—First, Miss Kavanaugh; second, Miss H. Cogan.

Men's one hundred yard dash—First, Peter O'Neil; second, A. C. Trammell.

Men's two hundred and twenty yard dash—First, A. C. Trammell; second, Dick Lyman.

Boys' fifty yard dash—First, James Mock; second, Leo Knight.

Ladies' potato race—First, Miss Vandendaele; second, Miss Lemonnier.

Ladies' egg race—First, Miss Hansen; second, Miss Crot.

Ladies' nail driving contest—First, Miss Bessie Kidson; second, Miss B. Kidson.

Ladies' wood sawing contest—First, Miss Crot; second, Miss Reinhart.

Ladies' throwing baseball—First, Miss Dunlap; second, Miss Kavanaugh.

Men's sack race—First, A. C. Trammell; second, J. Currow.

Men's three-legged race—First, A. C. Trammell; second, J. Currow.

Fat men's race—First, G. E. Davis; second, Mr. Bennett.

Men's running backward race—First, C. E. Heyl; second, Dick Lyman.

Great interest was shown in two novel contests, one being a nail-driving contest for the ladies. Miss Kidson carried off the prize, driving an 8-inch spike in a post in twenty-two strokes.

The wood sawing contest for the ladies was won by Miss Crot. She sawed a 2x4 inch board in two in sixteen seconds.

Mr. Sparks and Mr. Anderson had a match race, in which Mr. Sparks came out victorious. Everybody had a good time and the outing was a great success.

JAMES A. CANNON

1102 Mallery Building

CHICAGO

Broker in Oils, Tallow, Greases and all Packinghouse Products. X X X Correspondence Solicited

ROB'T G. TENNANT

Room 35, Board of Trade Bldg., CHICAGO

BUYER OF

Hog-hair, Cattle-switches and Horse-hair

ZACHARY T. DAVIS

Architect

79 Dearborn Street

CHICAGO

Packinghouses a Specialty. Eight years supervising architect with Armour & Co.

"The Dawn of the New Era"

IMPROVE YOUR PLACE

AND KEEP ABREAST WITH THE TIMES

Consult us about Building
and Remodeling on Practi-
cal Sanitary Lines

WILDER & DAVIS

Packing House Specialists

315 Dearborn Street Chicago, Ill.

LIVESTOCK AND SLAUGHTER FIGURES

Official reports of livestock movements and slaughters at various centres for the month of July, are as follows:

CHICAGO.

Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	263,096	34,934	584,914	334,623
July, 1905.....	237,613	27,733	503,886	334,562
Seven m'ths, 1906.....	1,782,287	258,469	4,526,853	2,471,182
Seven m'ths, 1905.....	1,808,210	232,235	4,676,256	2,316,112

Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	94,116	1,647	149,723	59,917
July, 1905.....	91,540	951	184,914	50,529
Seven m'ths, 1906.....	745,749	7,316	1,247,438	541,080
Seven m'ths, 1905.....	781,377	10,280	1,356,495	474,140

Consumed at Chicago.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	168,980	33,287	435,191	274,706
July, 1905.....	146,073	26,802	318,972	284,633
Seven m'ths, 1906.....	1,036,538	251,153	3,279,415	1,930,102
Seven m'ths, 1905.....	1,026,633	241,955	3,319,761	1,841,972

Average weight of hogs—July, 1906, 231 lbs.; July, 1905, 228 lbs.

KANSAS CITY.

Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	175,071	31,950	297,012	98,492
July, 1905.....	154,971	25,616	151,615	93,634
Seven m'ths, 1906.....	1,147,927	87,229	1,703,470	947,452
Seven m'ths, 1905.....	905,016	65,049	1,477,298	736,074

Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	53,526	9,744	13,441	18,549
July, 1905.....	48,415	9,742	6,601	22,058
*Seven m'ths, 1906.....	290,254	7,497	—	90,016
*Seven m'ths, 1905.....	241,879	7,307	—	54,592

Consumed at Kansas City.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	111,006	21,105	191,292	75,215
July, 1905.....	105,674	12,019	147,674	69,519
Seven m'ths, 1906.....	697,430	52,081	1,632,595	727,816
Seven m'ths, 1905.....	564,090	40,475	1,442,011	584,187

Average weight of hogs—July, 1906, 204 lbs.; July, 1905, 203 lbs.

*Feeders.

OMAHA.

Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	69,425	—	297,300	106,684
July, 1905.....	66,831	—	331,712	108,410
Seven m'ths, 1906.....	544,003	—	1,649,847	867,450
Seven m'ths, 1905.....	493,172	—	1,521,417	849,122

Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	10,057	—	35,770	36,594
July, 1905.....	11,615	—	48,515	30,212
Seven m'ths, 1906.....	—	—	—	—
Seven m'ths, 1905.....	132,648	—	126,400	309,289

Consumed at Omaha.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	56,998	—	171,530	70,033
July, 1905.....	53,003	—	172,236	72,744
Seven m'ths, 1906.....	418,119	—	1,330,679	549,739
Seven m'ths, 1905.....	360,324	—	1,394,017	539,833

Average weight of hogs—July, 1906, 233 lbs.; July, 1905, 233 lbs.

*Calves not separately recorded.

ST. JOSEPH.

Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	39,290	6,312	159,024	38,453
July, 1905.....	38,259	4,790	152,371	53,510
Seven m'ths, 1906.....	289,498	23,532	1,224,518	511,697
Seven m'ths, 1905.....	255,747	16,384	1,163,929	631,481

Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	6,840	231	10,537	6,417
July, 1905.....	8,092	255	12,690	9,065
*Seven m'ths, 1906.....	44,936	1,553	1,047	12,034
*Seven m'ths, 1905.....	49,980	2,331	2,653	10,298

Consumed at St. Joseph.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	31,200	5,967	148,414	30,097
July, 1905.....	28,944	4,350	140,231	43,004
Seven m'ths, 1906.....	208,514	21,381	1,181,806	416,246
Seven m'ths, 1905.....	160,321	12,958	1,127,610	481,029

Average weight of hogs—July, 1906, 226 lbs.; July, 1905, 224 lbs.

*Feeders.

SIOUX CITY.

Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	14,643	417	11,386	1,897
July, 1905.....	16,326	401	115,091	1,711
Seven m'ths, 1906.....	210,339	3,385	743,229	27,508
Seven m'ths, 1905.....	239,949	2,312	824,106	11,024

Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	4,491	135	22,187	488
July, 1905.....	8,421	9	32,967	623
*Seven m'ths, 1906.....	101,144	813	108	1,584
*Seven m'ths, 1905.....	143,370	356	200	1,118

Consumed at Sioux City.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	8,545	348	80,199	1,309
July, 1905.....	7,696	374	82,132	1,088

C. R. WILSON

MANUFACTURER

HICKORY and MAPLE

SKEWERS

Lowest Prices Prompt Shipments

Postal Telegraph Building

CHICAGO

MAPLE BUTCHERS' SKEWERS

JOHN M. HART COMPANY
DIRECT REPRESENTATIVE
OF MANUFACTURERS OF ALL
KINDS OF BUTCHERING
EQUIPMENT
GENERAL OFFICES
CHICAGO

We Have the Price and the Goods
PROMPT SHIPMENT

Seven m'ths, 1906.....	90,394	2,308	642,851	20,227
Seven m'ths, 1905.....	75,728	1,827	639,433	6,750
Average weight of hogs—July, 1906, 246 lbs.; July, 1905, 240 lbs.				

*Feeders.

DENVER.

Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	10,327	—	14,881	8,844
July, 1905.....	10,377	—	13,701	19,268
Seven m'ths, 1906.....	168,690	—	121,713	255,155
Seven m'ths, 1905.....	168,878	—	125,068	134,497

Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	5,640	—	136	1,621
July, 1905.....	5,540	—	135	9,614
Seven m'ths, 1906.....	133,862	—	2,375	202,814
Seven m'ths, 1905.....	138,915	—	2,276	87,924

Consumed at Denver.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	5,110	—	15,162	7,223
July, 1905.....	4,149	—	13,568	7,413
Seven m'ths, 1906.....	32,596	—	119,443	52,748
Seven m'ths, 1905.....	24,690	—	122,792	44,334

*Calves not separately recorded.

ST. PAUL.

Receipts.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	19,139	5,102	62,146	34,429
July, 1905.....	17,186	4,549	50,087	22,023
Seven m'ths, 1906.....	158,707	—	541,677	163,776
Seven m'ths, 1905.....	164,407	—	546,243	234,664

Shipments.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	13,734	968	1,606	24,078
July, 1905.....	11,338	870	1,007	10,838
Seven m'ths, 1906.....	99,173	—	10,136	150,646
Seven m'ths, 1905.....	101,661	—	21,297	187,176

Consumed at St. Paul.

	Cattle.	Calves.	Hogs.	Sheep.
July, 1906.....	6,672	3,643	60,668	10,670
July, 1905.....	6,861	2,803	59,569	11,474
Seven m'ths, 1906.....	14,363	18,708	534,138	109,863
Seven m'ths, 1905.....	49,904	15,894	525,918	99,569

Average weight of hogs—July, 1906, 242 lbs.; July, 1905, 225 lbs.

*Includes St. Paul and Duluth butchers.

Packhouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through the "Wanted and For Sale" department on page 48. Quick action and satisfactory results.

NEW YORK. CHICAGO. SAN FRANCISCO.
Everything in Pure Food Preservatives, Colors, Binders and Coagulators.

HELLER CHEMICAL CO.

Laboratory and Main Office:
212-222 Wayman St.,
CHICAGO

HARRY HELLER
Pres't and Gen'l Manager

97-101 Warren Street,
NEW YORK

No trouble to answer questions in any language

The Davidson Commission Co.
POSTAL TELEGRAPH BLDG., CHICAGO

Brokers in Cottonseed Products

Provisions, Lard, Tallow and Grease
Also Fertilizer Materials of all kinds

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, July 30.....	32,026	1,905	48,098	10,656
Tuesday, July 31.....	5,200	2,183	14,540	15,678
Wednesday, Aug. 1.....	10,823	2,215	27,334	18,181
Thursday, Aug. 2.....	5,402	1,177	16,653	9,433
Friday, Aug. 3.....	855	135	13,708	11,948
Saturday, Aug. 4.....	921	224	12,800	5,400

Total last week.....	64,050	8,113	130,914	75,846
Previous week.....	63,329	8,766	130,629	91,677
Cor. week, 1905.....	55,992	6,097	111,103	70,380

SHIPMENTS.

Monday, July 30.....	5,864	68	11,200	4,579
Tuesday, July 31.....	4,473	65	2,453	2,947
Wednesday, Aug. 1.....	5,333	70	3,640	2,845
Thursday, Aug. 2.....	3,403	100	3,908	3,084
Friday, Aug. 3.....	4,081	53	3,380	1,530
Saturday, Aug. 4.....	4,298	61	2,101	986

Total last week.....	25,468	713	26,813	16,180
Previous week.....	23,477	455	33,480	21,776
Cor. week, 1905.....	20,260	330	41,297	12,212

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date.....	1,832,002	264,049	4,633,329	2,534,096
Year ago.....	1,842,256	257,513	4,738,393	2,571,693
Combined receipts of hogs at eleven points:				
Week ending August 4, 1906.....			425,000	
Week previous.....			422,000	
Year ago.....			323,000	
Two years ago.....			328,000	
Total receipts year to date.....			14,393,000	
Two years ago.....			14,533,000	
Two years ago.....			12,078,000	
Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:				
Week Aug. 4, 1906.....	170,100	338,800	141,000	
Week ago.....	163,500	324,800	170,400	
Year ago.....	142,200	270,100	181,000	
Two years ago.....	132,200	248,000	116,700	
Year to Aug. 4, 1906.....	4,780,000	11,512,000	5,383,000	
Same period last year.....	4,421,000	11,117,000	5,163,000	

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending August 4, 1906:				
Armour & Co.....			27,900	
Anglo-American.....			7,800	
Continental.....			3,500	
Swift & Co.....			10,900	
Hammond & Co.....			3,900	
Morris & Co.....			7,400	
Western Packing Co.....			3,400	
S. & S.....			8,200	
Omaha Packing Co.....			8,200	
Roberts & Oak.....			2,600	
Other packers.....			13,500	
Total.....			106,300	
Week ago.....			103,000	
Year ago.....			94,500	
Two years ago.....			52,000	

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week August 4, 1906.....	\$5.35	\$6.39	\$4.75	\$6.80
Previous week.....	5.40	6.67	4.70	6.60
Year ago.....	5.00	5.83	4.45	6.35
Two years ago.....	5.35	5.33	3.70	5.75
Three years ago.....	4.80	5.30	3.30	5.30

CATTLE.

Good to fancy steers.....	\$5.50@6.40
Common to good steers.....	4.50@5.50
Inferior to common steers.....	3.90@4.50
Western range steers.....	4.00@5.10
Good to fancy cows and heifers.....	3.75@5.35
Yearlings, good to choice.....	4.50@5.55
Fair to choice feeders.....	3.75@4.25
Good cutting to fair beef cows.....	2.40@3.20
Fair to choice stockers.....	3.00@3.85
Common to good culling cows.....	1.00@2.25
Bulls, common to good.....	2.25@4.10
Bulls, good to choice.....	4.10@4.40
Calves, fair to good.....	3.00@6.25
Calves, good to choice.....	6.25@7.00

HOGS.

Good to choice butcher.....	\$6.40@6.60
Good to choice shipping.....	6.55@6.70
Good to choice heavy mixed.....	6.20@6.40
Rough and heavy packers.....	5.75@6.15
Light mixed.....	6.45@6.60
Fair to fancy light.....	6.50@6.75
Good to prime heavy.....	6.20@6.45
Good to choice pigs.....	5.25@6.15

SHEEP.

Fair to choice wethers.....	\$4.50@5.15
Fair to choice ewes.....	4.25@5.00
Ewes, culls, fair to good.....	3.75@4.60
Bucks and stags.....	3.25@4.00
Fair to good yearlings.....	5.25@5.50
Good to choice yearlings.....	5.50@6.25
Native lambs.....	6.00@7.75
Feeding lambs.....	5.00@6.50
Feeding wethers.....	4.25@4.85
Range lambs.....	6.00@7.85
Range yearlings, good to choice.....	5.10@6.00

CHICAGO PROVISION MARKET

Range of Prices.

MONDAY, AUGUST 6, 1906.

	Open.	High.	Low.	Close.
LARD—				
October.....	8.90	9.00	8.90	8.97
January.....	8.17	8.22	8.17	8.22

RIBS—				
October.....	8.92	9.00	8.90	8.97
January.....	7.55	7.57	7.55	7.57

PORK—				
September.....	16.95	17.00	16.85	17.00
January.....				14.25

TUESDAY, AUGUST 7, 1906.

LARD—				
October.....	8.97	8.97	8.92	8.92
January.....	8.22	8.22	8.17	8.17

RIBS—				
October.....	8.97	8.97	8.95	8.95
January.....	7.60	7.60	7.57	7.57

PORK—				
September.....	17.05	17.22	17.05	17.12
January.....	14.20	14.30	14.20	14.20

WEDNESDAY, AUGUST 8, 1906.

LARD—				
October.....	8.90	8.90	8.85	8.85
January.....	8.15	8.15	8.10	8.10

RIBS—				
October.....	8.90	8.90	8.87	8.87
January.....	7.52	7.52	7.50	7.52

PORK—				
September.....	17.10	17.10	16.95	16.95
January.....	14.05	14.05	14.05	14.05

THURSDAY, AUGUST 9, 1906.

LARD—				
October.....	8.77	8.77	8.75	8.77
January.....	8.05	8.05	8.02	8.05

RIBS—				
October.....	8.80	8.80	8.70	8.80
January.....	7.47	7.50	7.47	7.50

PORK—				
September.....	16.95	16.95	16.95	16.95
January.....	14.00	14.00	13.90	13.92

FRIDAY, AUGUST 10, 1906.

LARD—				
September.....	8.65	8.70	8.65	8.72
January.....	8.02	8.07	8.02	8.02

RIBS—				
September.....	9.02	9.05	8.90	9.00
January.....	7.45	7.45	7.42	7.45

PORK—				
September.....	16.87	16.92	16.87	16.90
January.....	13.87	13.90	13.87	13.87

CHICAGO PROVISION MARKET.

(Special Letter to The National Provisioner from C. D. Forsyth & Co.)

Chicago, Aug. 8, 1906.

Green hams, 10@12 ave., 11½; 12@14 ave., 11; 14@16 ave., 10¾; 18@20 ave., 11; green picnic, 5@6 ave., 8; 6@8 ave., 8; 8@10 ave., 7¾; 10@12 ave., 7¾; green N. Y. shoulders, 10@12 ave., 8¾; 12@14 ave., 8¾; green skinned hams, 16@18 ave., 11½; 18@20 ave., 11½; No. 1 S. P. hams, 8@10 ave., 12¾; 10@12 ave., 12½; 12@14 ave., 12¾; 14@16 ave., 12¾; 18@20 ave., 12¾; No. 2 S. P. hams, 10@12 ave., 11¾; 12@14 ave., 11½; 14@16 ave., 11¾; No. 1 S. P. skinned hams, 16@18 ave., 13¾; 18@20 ave., 13¾; 20@22 ave., 13¾; 22@24 ave., 13¾; 24@26 ave., 13¾; 26@28 ave., 13; No. 1 S. P. picnics, 5@6 ave., 8; 6@7 ave., 8; 6@8 ave., 7¾; 7@9 ave., 7¾; 8@10 ave., 7¾; 10@12 ave., 7¾; No. 1 S. P. N. Y. shoulders, 8@10 ave., 8½; 10@12 ave., 8½; 12@14 ave., 8½; S. P. clear bellies, 6@8 ave., 14¾; 8@10 ave., 12¾; 10@12 ave., 11. Prices on S. P. meats are all loose, l. o. b., Chicago.

JOHN WISHART & CO.

43 So. Canal Street, Chicago

CONSULTING ENGINEERS and PACKINGHOUSE SPECIALISTS

Complete Specifications, Installations and Tests.

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roasts.....	12½@16
Native Sirloin Steaks.....	16@18
Native Porterhouse Steaks.....	20@25
Native Pot Roasts.....	8@10
Rib Roasts from light cattle.....	8@10
Beef Stew.....	5@8
Boneless Corned Briskets, Native.....	8@10
Corned Rumps, Native.....	8@10
Corned Ribs.....	6@8
Corned Flanks.....	10@12½
Round Steaks.....	10@12½
Round Roasts.....	10@12½
Shoulder Steaks.....	8@10
Shoulder Roasts.....	8@10
Shoulder Neck End, Trimmed.....	10@12½
Rollad Roast.....	10@12½

Lamb.

Hind Quarters, Spring Lamb.....	\$1.75
Fore Quarters, Spring Lamb.....	1.25
Hind Quarters.....	16
Fore Quarters.....	12½
Legs, fancy.....	18
Stew.....	8
Shoulders.....	16
Chops, Rib and Loin.....	22

Mutton.

Legs.....	14
Stew.....	8
Shoulders.....	11½
Fore Quarters.....	10
Rib and Loin Chops.....	20

Pork.

Pork Loin.....	12½
Pork Chops.....	14
Pork Tenders.....	22
Pork Butts.....	11
Spare Ribs.....	8
Blades.....	5
Hocks.....	7
Pigs' Heads.....	5
Leaf Lard.....	10

Veal.

Hind Quarters.....	12½
Fore Quarters.....	14
Legs.....	14
Breasts.....	8
Shoulders.....	10
Outlets.....	20
Rib and Loin Chops.....	16

Butchers' Offal.

Tallow.....	3 @ 3½
Mixed Bone and Tallow.....	1½ @ 2½
Calfskins, 8 to 15 lbs.....	15 @ 16
Calfskins, under 8 lbs. (decons.).....	80 @ 85

SOUTH WATER STREET MARKETS.

Live Poultry.

Spring chickens.....	12 @ 15
Turkeys.....	@ 12
Fowls.....	@ 11½
Roosters.....	@ 7
Ducks.....	@ 11
Geese.....	8 @ 8½

Iced Poultry.

Turkeys.....	11 @ 12
Chickens.....	11 @ 11½
Ducks.....	10 @ 12
Geese.....	@ 8

Veal.

Choice.....	9 @ 9½
Good.....	7½ @ 8½
Medium.....	6 @ 7
Coarse, heavy.....	5 @ 6
Coarse, small.....	4 @ 5

Dressed Beef.

Ribs, No. 1.....	@ 13
Ribs, No. 2.....	@ 11
Ribs, No. 3.....	@ 10
Loin, No. 1.....	@ 13½
Loin, No. 2.....	@ 13
Loin, No. 3.....	@ 8½
Rounds, No. 1.....	@ 8½
Rounds, No. 2.....	@ 7½
Rounds, No. 3.....	@ 5½
Chucks, No. 1.....	@ 5½
Chucks, No. 2.....	@ 4½
Chucks, No. 3.....	@ 3½
Plates, No. 1.....	@ 3½
Plates, No. 2.....	@ 3
Plates, No. 3.....	@ 2½

Butter.

Creamery Prints.....	@ 23
Creamery Extras.....	@ 22
Creamery Firsts.....	19 @ 20
Creamery Seconds.....	16 @ 17
Dairies, Choice.....	18½ @ 19
Dairies, Firsts.....	@ 16½
Dairies, Packing Stock.....	14½ @ 15
Renovated.....	17½ @ 18

Eggs.

Extras.....	@ 19½
Prime Firsts.....	@ 17
Firsts.....	@ 15½
Fresh, at market, cases inc.....	15 @ 15½

PACKERS HAMS BACON SAUSAGE

BROWNS, SCARLETS, ETC.

"Make your products please the eye, Then the customer is sure to buy."

CREAM RICE FLOUR BINDER

The World's Best Sausage Binder. Samples and Prices Gladly Submitted.

BORN PACKERS SUPPLY CO., CHICAGO

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Western Cows	5	@ 5 1/2
Native Cows	6	@ 6 1/2
Good Native Steers	6	@ 7 1/2
Western Steers	6	@ 6 1/4
Native Steers, Medium	6	@ 6 1/2
Heifers, Good	6 1/2	@ 7
Heifers, Medium	6 1/2	@ 6 1/2
Hind Quarters	3c. over	Straight Beef
Fore Quarters	3c. under	Straight Beef

Beef Cuts.

Steer Chucks	4 1/2	@ 5
Cow Chucks	4	@ 4 1/2
Boneless Chucks	4	@ 4 1/2
Medium Plates	2 1/2	@ 3 1/2
Steer Plates	3	@ 3 1/2
Cow Rounds	3	@ 3 1/2
Steer Rounds	3	@ 3 1/2
Cow Loin, Medium	9	@ 7 1/2
Cow Loin, Good	10	@ 10
Steer Loin, Light	11	@ 11
Steer Loin, Heavy	11	@ 11
Beef Tenderloins, No. 1	20	@ 20
Beef Tenderloins, No. 2	18	@ 18
Strip Loin	8	@ 8 1/2
Sirloin Butts	9	@ 9
Shoulder Clods	5	@ 5
Rolls	9	@ 9
Rump Butts	5	@ 5
Trimblings	3 1/2	@ 3 1/2
Shank	2	@ 2
Cow Ribs, Heavy	8	@ 8
Cow Ribs, Common Light	7	@ 7
Steer Ribs, Light	10	@ 10
Steer Ribs, Heavy	13	@ 13
Loin Ends, steer-native	9	@ 9
Loin Ends, cow	5	@ 5
Hanging Tenderloins	7	@ 7
Flank Steak	7	@ 7

Beef Offal.

Livers	8 1/2	@ 8 1/2
Hearts	2 1/2	@ 2 1/2
Tongues	12	@ 12
Sweetbreads	12	@ 12
Ox Tail, per lb.	4	@ 4
Fresh Tripe—plain	2	@ 2
Fresh Tripe, H. O.	5	@ 5
Kidneys, each	5	@ 5
Brains	3	@ 3

Veal.

Heavy Carcass Veal	6 1/2	@ 6 1/2
Light Carcass	7 1/2	@ 7 1/2
Medium Carcass	8 1/2	@ 8 1/2
Good Carcass	9 1/2	@ 9 1/2
Medium Saddles	10	@ 10
Good Saddles	12	@ 12
Medium Racks	6	@ 6
Good Racks	7	@ 7

Veal Offal.

Brains, each	3	@ 3
Sweetbreads	40	@ 40
Plucks	20	@ 20
Heads, each	8	@ 8

Lamba.

Medium Caul	9	@ 9
Good Caul	11 1/2	@ 11 1/2
Round Dressed Lamb	12	@ 12 1/2
Saddles Caul	12 1/2	@ 12 1/2
R. D. Lamb Saddle	14	@ 14
Caul Lamb Racks	8	@ 8
R. D. Lamb Racks	8	@ 8
Lamb Fries, per pair	10	@ 10
Lamb Tongues, each	3	@ 3
Lamb Kidneys, each	1 1/2	@ 1 1/2

Mutton.

Medium Sheep	8	@ 8
Good Sheep	9	@ 9
Medium Saddles	10	@ 10
Good Saddles	11	@ 11
Medium Racks	8	@ 8
Good Racks	8	@ 8
Mutton Legs	14	@ 14
Mutton Stew	6	@ 6
Mutton Loin	14	@ 14
Sheep Tongues, each	3	@ 3
Sheep Heads, each	6	@ 6

Fresh Pork, Etc.

Dressed Hogs	9 1/2	@ 9 1/2
Pork Loin	11	@ 11
Leaf Lard	8 1/2	@ 8 1/2
Tenderloins	17	@ 17
Spare Ribs	5 1/2	@ 5 1/2
Butts	9 1/2	@ 9 1/2
Hocks	5	@ 5
Trimblings	4 1/2	@ 4 1/2
Tails	5 1/2	@ 5 1/2
Knobs	5 1/2	@ 5 1/2
Pigs' Feet	2 1/2	@ 2 1/2
Pigs' Heads	3 1/2	@ 3 1/2
Blade Bones	5	@ 5
Cheek Meat	4	@ 4
Hog Plucks	3	@ 3
Neck Bones	2	@ 2
Skinned Shoulders	9	@ 9
Pork Hearts	2	@ 2
Pork Kidneys	2	@ 2
Pork Tongues	3	@ 3
Slip Bones	3 1/2	@ 3 1/2
Tail Bones	4	@ 4
Brains	3	@ 3
Backfat	8 1/2	@ 8 1/2
Hams	11	@ 11
Calas	8	@ 8 1/2
Bellies	12	@ 12
Shoulders	9	@ 9

SAUSAGE.

Columbia Cloth Bologna	5 1/2	@ 5 1/2
Bologna, large, long, round and cloth	5	@ 5
Choice Bologna	6 1/2	@ 6 1/2
Viennas	7 1/2	@ 7 1/2
Frankfurters	7 1/2	@ 7 1/2
Blood, Liver and Headcheese	6 1/2	@ 6 1/2
Tongue	9	@ 9
White Tongue	9	@ 9
Minced Ham	8 1/2	@ 8 1/2
Prepared Ham	9 1/2	@ 9 1/2
New England Ham	12	@ 12
Berliner Ham	12 1/2	@ 12 1/2
Boneless Ham	12 1/2	@ 12 1/2
Oxford Ham	12 1/2	@ 12 1/2
Pollah Sausage	7 1/2	@ 7 1/2
Leona, Garlic, Knoblauch	7 1/2	@ 7 1/2
Smoked Pork	7 1/2	@ 7 1/2
Veal Ham	6 1/2	@ 6 1/2
Farm Sausage	12	@ 12
Pork Sausage, bulk or link	8	@ 8
Pork Sausage, short link	8 1/2	@ 8 1/2
Special Prepared Ham	8	@ 8
Mettwurst, New	8	@ 8
Boneless Pigs' Feet	7	@ 7
Ham Bologna	7	@ 7
Compressed Ham	10	@ 10
Special Compressed Ham	10	@ 10

Summer Sausages.

Supreme Summer, H. C. New Medium Dry	16	@ 16
German Salami, New Dry	15	@ 15
Holsteiner, New	11	@ 11
Mettwurst, New	12	@ 12
Farm, New	12	@ 12
Darles, H. C. New	18	@ 18
Italian Salami, New	18	@ 18
Monarque Cervelat	13	@ 13

Sausage in Oil.

Smoked Pork, 1-50	3.75	@ 3.75
Smoked Pork, 2-20	3.25	@ 3.25
Bologna, 1-50	2.75	@ 2.75
Bologna, 2-20	2.25	@ 2.25
Viennas, 1-50	4.25	@ 4.25
Viennas, 2-20	3.75	@ 3.75

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	7.50	@ 7.50
Pickled Plain Tripe, in 200-lb. barrels	4.30	@ 4.30
Pickled H. C. Tripe, in 200-lb. barrels	6.75	@ 6.75
Pickled Ox Lips, in 200-lb. barrels	10.00	@ 10.00
Pickled Pigs' Snouts, in 200-lb. barrels	12.00	@ 12.00
Lamb Tongue, Short Cut, barrels	30.00	@ 30.00

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	1.27 1/2	@ 1.27 1/2
2 lbs., 1 or 2 doz. to case	2.35	@ 2.35
4 lbs., 1 doz. to case	4.70	@ 4.70
6 lbs., 1 doz. to case	8.00	@ 8.00
14 lbs., 1/2 doz. to case	17.75	@ 17.75

EXTRACT OF BEEF.

1 oz. jars, 1 dozen in box	12.35	@ 12.35
2 oz. jars, 1 dozen in box	8.55	@ 8.55
4 oz. jars, 1 dozen in box	6.50	@ 6.50
8 oz. jars, 1/2 dozen in box	11.00	@ 11.00
6 oz. jars, 1/2 dozen in box	22.00	@ 22.00
2, 5 and 10-lb. tins	1.75	@ 1.75 per lb.

BARBELED BEEF AND PORK.

Extra Plate Beef	89.00	@ 89.00
Plate Beef	8.00	@ 8.00
Extra Mess Beef	8.00	@ 8.00
Prime Mess Beef	8.50	@ 8.50
Beef Hams	—	@ —
Rump Butts	8.50	@ 8.50
Mess Pork	17.25	@ 17.25
Clear Fat Backs	17.00	@ 17.00
Family Back Pork	18.00	@ 18.00
Bean Pork	14.00	@ 14.00

LARD.

Pure leaf, kettle rendered, per lb., tierces	10 1/2	@ 10 1/2
Lard, substitute, tierces	7 1/2	@ 7 1/2
Lard, compounds	7 1/2	@ 7 1/2
Barrels	1/2 c. over tcs.	@ 1/2 c. over tcs.
Half barrels	1/4 c. over tcs.	@ 1/4 c. over tcs.
Tubs, from 10 to 90 lbs.	1/4 c. to 1 c. over tcs.	@ 1/4 c. to 1 c. over tcs.
Cooking Oil, per gal. in barrels	47	@ 47

BUTTERINE.

Nos. 1 to 6, natural color	11	@ 11
----------------------------	----	------

DRY SALT MEATS.

Clear Bellies, 14@16 average	10	@ 10
Rib Bellies, 14@16 average	10	@ 10
Fat Backs, 14@16 average	8 1/2	@ 8 1/2
Regular Plates	8	@ 8
Short Cuts	9 1/2	@ 9 1/2

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. average	14 1/2	@ 14 1/2
Hams, 16 lbs. average	14	@ 14
Skinned Hams	15 1/2	@ 15 1/2
Calas, 6@7 lbs. average	9 1/2	@ 9 1/2
Calas, 8@12 lbs. average	9	@ 9
Breakfast Bacon, fancy	18 1/2	@ 18 1/2
Wide, 8@10 average, and Strip, 4 1/2 ave.	15	@ 15
Wide, 10@12 average, and Strip, 5@6 ave.	14	@ 14
Wide, 12@14 average, and Strip, 6@7 ave.	14	@ 14
Dried Beef Seta	13 1/2	@ 13 1/2
Dried Beef Insides	15 1/2	@ 15 1/2
Dried Beef Knuckles	14 1/2	@ 14 1/2
Dried Beef Outides	12 1/2	@ 12 1/2
Regular Boiled Hams	22	@ 22
Smoked Hams	15 1/2	@ 15 1/2
Boiled Picnic Hams	21 1/2	@ 21 1/2
Cooked Loin Rolls	21 1/2	@ 21 1/2

SAUSAGE CASINGS.

F. O. B. CHICAGO.	13	@ 13
Rounds, per set	40	@ 40
Middles, per set	40	@ 40

Beef bungs, per piece	5 1/2	@ 5 1/2
Hog casings, as packed	2 1/2	@ 2 1/2
Hog casings, free of salt	5 1/2	@ 5 1/2
Hog middies, per set	12	@ 12
Hog bungs, export	13	@ 13
Hog bungs, large mediums	8 1/2	@ 8 1/2
Hog bungs, prime	5	@ 5
Hog bungs, narrow	2	@ 2 1/2
Imported wide sheep casings	80	@ 80
Imported medium wide sheep casings	70	@ 70
Imported medium sheep casings	60	@ 60
Imported narrow sheep casings	60	@ 60
Beef weasands	5 1/2	@ 5 1/2
Beef bladders, medium	19	@ 19
Beef bladders, small, per doz.	17	@ 17
Hog stomachs, per piece	4	@ 4

FERTILIZERS.

Dried blood, per unit	2.45	@ 2.45
Hoof meal, per unit	2.40	@ 2.40
Concent. tankage, 15% per unit	2.30	@ 2.30
Ground tankage, 12%	2.35	@ 2.35
Ground tankage, 11% per unit	2.30	@ 2.30
Ground tankage, 10% per unit	2.27 1/2	@ 2.27 1/2
Ground tankage, 9 and 20%	2.25	@ 2.25
Ground tankage, 8 and 35%	2.16	@ 2.16
Ground raw bone, per ton	25.00	@ 25.00
Ground steam bone, per ton	18.00	@ 18.00
Unground tankage, per ton less than ground	50c.	@ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs. average	275.00	@ 275.00
Horns, black, per ton	25.00	@ 25.00
Horns, striped, per ton	30.00	@ 30.00
Horns, white, per ton	65.00	@ 65.00
Flat shin bones, 38 to 47 lbs. ave. ton	45.00	@ 45.00
Round shin bones, 38 to 40 lbs. ave. ton	52.50	@ 52.50
Round shin bones, 50 to 52 lbs. ave. ton	67.50	@ 67.50
Long thigh bones, 90 to 95 lbs. ave. ton	95.00	@ 95.00
Jaws, skulls and knuckles, per ton	25.00	@ 25.00

LARDS.

Prime steam cash	88.72 1/2	@ 88.72 1/2
Prime steam, loose	8.35	@ 8.35
Neutral	9.37	@ 9.37
Compound	8.50	@ 8.50
Leaf	8.25	@ 8.25

STEARINES.

Prime oleo	10 1/4	@ 10 1/4
Oleo No. 2	9	@ 9
Mutton	9 1/2	@ 9 1/2
Tallow	6	@ 6
Grease	4	@ 4 1/2

OILS.

Lard oil, extra winter strained, tierces	72	@ 72
Extra No. 1 lard oil	50	@ 50
No. 1 lard oil	42	@ 42
No. 2 lard oil	40	@ 40
Oleo oil, extra	9 1/2	@ 9 1/2
Oleo oil, No. 2	8 1/2	@ 8 1/2
Oleo stock	8 1/2	@ 8 1/2
Neatsfoot oil, pure, tierces	62	@ 62
Acidless tallow oil, tierces	52	@ 52
Corn oil	3.85	@ 3.85

TALLOW.

Edible	5 1/2	@ 5 1/2
Prime City	5 1/2	@ 5 1/2
Choice country	5 1/2	@ 5 1/2
Packers' prime	5 1/2	@ 5 1/2
Packers' No. 1	4 1/2	@ 4 1/2
Packers' No. 2	4 1/2	@ 4 1/2
Renderers' No. 1	4 1/2	@ 4 1/2

GREASES.

White, choice	5 1/2	@ 5 1/2
White, "A"	4 1/2	@ 4 1/2
White, "B"	4 1/2	@ 4 1/2
Bone	4 1/2	@ 4 1/2
House	4 1/2	@ 4 1/2
Yellow	4	@ 4
Brown	4	@ 4
Glue Stock	4	@ 4
Neatsfoot Stock	4 1/2	@ 4 1/2
Garbage Grease	3 1/2	@ 3 1/2

COTTONSEED OILS.

P. S. Y., loose	37	@ 38
P. S. Y., soap grade	34 1/2	@ 34 1/2
Soap, bbls., concn. 63@65% F. A.	28	@ 28
Soap stock, bbls., reg., 50% F. A.	1	@ 1 1/2

COOPERAGE.

Tierces	1.27 1/2	@ 1.27 1/2
Barrels, ash	1.07 1/2	@ 1.07 1/2
Barrels, oak	1.05	@ 1.07 1/2

CURING MATERIALS.

Refined salt peter	4 1/2	@
Boric acid, crystal to powdered.....	10	@
Sugar	7	@
White, clarified	6	@
Plantation, granulated	6	@
Yellow, clarified	6	@
Salt—		
Ashton, in bags, 224 lbs.	5	@
Eng. packing, in bags, 224 lbs.	1	@
Michigan, medium, car lots, per ton.....	1	@
Michigan, granulated, car lots, per ton.....	1	@
Cryst. salt, bbls., 280 lbs.	2	@

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.25@5.50
Medium to fair native steers.....	4.40@ 4.95
Poor to ordinary native steers.....	3.80@ 4.25
Oxen and stags.....	2.75@ 3.00
Bulls and dry cows.....	2.50@ 4.00
Good to choice native steers one year ago.....	4.90@ 5.50

LIVE CALVES.

Live veal calves, prime to choice, per 100 lbs.....	\$7.50@8.00
Live veal calves, fair to good, per 100 lbs.....	6.25@ 7.25
Live veal calves, com. to med., per 100 lbs.....	5.00@ 6.00
Live veal calves, culls, per 100 lbs.....	4.00@ 4.50
Live veal calves, buttermilks, per 100 lbs.....	3.50@ 4.00
Live veal calves, grassers, per 100 lbs.....	3.00@ 3.50

LIVE SHEEP AND LAMBS.

Live lambs, good to choice, per 100 lbs.....	8.00@ 8.50
Live lambs, common to fair, per 100 lbs.....	5.75@ 7.50
Live lambs, culls, per 100 lbs.....	4.50@ 5.50
Live sheep, good to choice, per 100 lbs.....	4.75@ 5.25
Live sheep, com. to fair, per 100 lbs.....	3.00@ 4.50
Live sheep, culls, per 100 lbs.....	2.00@ 2.75

LIVE HOGS.

Hogs, heavy weights (per 100 lbs.).....	@ 7.20
Hogs, medium.....	7.25@ 7.30
Hogs, 140 lbs.....	@ 7.35
Pigs.....	@ 7.50
Roughs.....	6.22@ 6.35

DRESSED BEEF.

CITY DRESSED.

Choice native, heavy.....	@ 9
Choice native, light.....	8½@ 8½
Common to fair, native.....	7½@ 7½

WESTERN DRESSED BEEF.

Choice native, heavy.....	8½@ 9
Choice native, light.....	8½@ 8½
Native, common to fair.....	8 @ 8½
Choice Western, heavy.....	8 @ 8½
Choice Western, light.....	7½@ 8
Common to fair Texas.....	8½@ 7
Good to choice heifers.....	7½@ 7½
Common to fair heifers.....	6½@ 7
Choice cows.....	@ 7
Common to fair cows.....	5½@ 6½
Good to choice oxen and stags.....	6½@ 7½
Common to fair oxen and stags.....	@ 6½
Fleshy hologna bulls.....	4½@ 5½
Fresh pork loins, Western.....	12 @ 13

BEEF CUTS.

Number 1 ribs, 11½c. per lb.; No. 2 ribs, 9c. per lb.; No. 3 ribs, 7½c. per lb.; No. 1 loins, 13½c. per lb.; No. 2 loins, 11c. per lb.; No. 3 loins, 9c. per lb.; No. 1 chucks, 6½c. per lb.; No. 2 chucks, 4½c. per lb.; No. 3 chucks, 3½c. per lb.; No. 1 rounds, 8½c. per lb.; No. 2 rounds, 7½c. per lb.; No. 3 rounds, 7c. per lb.	
---	--

DRESSED CALVES.

Veals, city, dressed, prime, per lb.....	@ 13
Veals, good to choice, per lb.....	@ 12
Western calves, prime, per lb.....	@ 10
Western calves, fair to good.....	@ 9
Western calves, common.....	@ 8

DRESSED HOGS.

Pigs.....	@ 10½
Hogs, heavy.....	8½@ 8½
Hogs, 180 lbs.....	@ 9½
Hogs, 160 lbs.....	@ 9½
Hogs, 140 lbs.....	@ 9½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@ 13
Spring lambs, good.....	@ 12
Yearling lambs.....	@ 11½
Sheep, choice.....	@ 9
Sheep, medium to good.....	8 @ 8½
Sheep, culls.....	@ 7

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. average.....	14½@ 15
Smoked hams, 12 to 14 lbs. average.....	14 @ 14½
Smoked hams, heavy.....	14 @ 14½
California hams, smoked, light.....	10 @ 10½
California hams, smoked, heavy.....	10 @ 10½
Smoked shoulders.....	10½@ 11
Smoked bacon, boneless.....	15@ 15½
Smoked bacon (rib in).....	14½@ 15
Dried beef sets.....	13 @ 13½
Smoked beef tongue, per lb.....	@ 17
Pickled bellies, heavy.....	12½@ 13

BONES, HOOPS AND HORNS.

Round shin bones, av. 50@60 lbs. cut.....	@ \$75.00
Flat shin bones, av. 40@45 lbs. cut, per 100 bones, per 2,000 lbs.....	42.00@ 45.00
Hoofs, per ton.....	@ 30.00
Thigh bones, av. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.....	@ 80.00
Horns, 7½ oz. and over, steers, first quality, per ton.....	@ 300.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	75 @ 80c. a piece
Fresh cow tongues.....	50 @ 60c. a piece
Calves' head, scalded.....	30 @ 40c. a piece
Sweetbreads, veal.....	25 @ 75c. a pair
Sweetbreads, beef.....	15 @ 25c. a pound
Calves' liver.....	25 @ 50c. a piece
Beef kidneys.....	7 @ 12c. a piece
Mutton kidneys.....	1½ @ 3c. a piece
Livers, beef.....	@ 5c. a pound
Oxtails.....	6 @ 7c. a piece
Hearts, beef.....	6 @ 10c. a piece
Rolls, beef.....	10 @ 12c. a pound
Tenderloin beef, Western.....	15 @ 25c. a pound
Lamb's fries.....	5 @ 10c. a pair
Fresh pork, loins, city.....	11½
Fresh pork, loins, Western.....	11

BUTCHERS' FAT.

Ordinary shop fat.....	@ 2%
Suet, fresh and heavy.....	@ 4%
Shop bones, per cwt.....	@ 25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	80
Sheep, imp., wide, per keg, 50 bundles.....	\$40.00
Sheep, imp., medium, per bundle.....	60
Sheep, imp., per bundle, narrow.....	44
Sheep, imp., Russian Rings.....	—
Hog, American, free of salt, in tiers or bbls., per lb., f. o. b.....	50
Hog, American, kegs, per lb., f. o. b.....	50
Beef, rounds, per set, f. o. b. Chicago.....	13
Beef, rounds, per set, f. o. b. New York.....	14
Beef, rounds, per lb.....	3
Beef, bungs, piece, f. o. b. New York.....	6½
Beef, bungs, per lb.....	5
Beef, middles, per set, f. o. b. Chicago.....	40
Beef, middles, per set, f. o. b. New York.....	42
Beef, middles, per lb.....	6½
Beef weasands, per 1,000, No. 1a.....	@ 5½
Beef weasands, per 1,000, No. 2a.....	2½@ 3

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	15	17½
Pepper, Sing., black.....	14	13½
Pepper, Penang, white.....	15	16½
Pepper, red Zanzibar.....	12	15
Pepper, shot.....	14	—
Allspice.....	7½	10
Coriander.....	7½	9½
Cloves.....	17	20
Mace.....	47	52

SALTPETER.

Crude.....	4½@ 4½
Refined—Granulated.....	4½@ 4½
Crystals.....	4½@ 5½
Powdered.....	5 @ 5½

GREEN CALFSKINS.

No. 1 skins.....	\$6.19
No. 2 skins.....	.17
No. 1 B. M. skins.....	.17
No. 2 B. M. skins.....	.15
No. 1, 12½-14.....	1.50
No. 2, 12½-14.....	1.65
No. 1 B. M., 12½-14.....	1.70
No. 2 B. M., 12½-14.....	1.50
No. 1 kips, 14-18.....	2.05
No. 2 kips, 14-18.....	1.90
No. 1 B. M. kips.....	1.90
No. 2 B. M. kips.....	1.80
No. 1 heavy kips, 18 and over.....	2.50
No. 2 heavy kips, 18 and over.....	2.30
Branded skins.....	.11
Branded kips.....	1.40
Heavy branded kips.....	1.60
Ticky skins.....	1.60
Ticky kips.....	1.70
Heavy ticky kips.....	1.70
No. 3 skins.....	.11

DRESSED POULTRY.

FRESH KILLED.

Turkeys—Average lots.....	@ 13
Old, poor to medium.....	@ 12

Chickens, Spring—4 lbs. per pair and under—

Philadelphia, dry-picked.....	@ 22
Philadelphia, dry-picked, average run.....	@ 18
New York and Pa., dry-picked, fancy.....	@ 18
New York and Pa., dry-picked, av. run.....	@ 15
Fowls—Philadelphia, dry-picked, fancy.....	@ 14½
Philadelphia, dry-picked, average run.....	@ 14
Western, dry-picked, selected, bbls.....	@ 14
Western, dry-picked, average run.....	@ 13½
Western, dry-picked, poor to medium.....	@ 13
Southern and Southwestern, dry-picked, average run.....	@ 13½
Western, scalded, selected bbls.....	@ 13
Western, scalded, average run.....	@ 13½
Western, scalded, poor to medium.....	@ 12½
Southern and Southwestern, scalded, average run.....	@ 13½
Southern and Southwest'n, inferior grades.....	@ 12½
Other Poultry—Old cocks, dry-picked.....	@ 8½
Old cocks, scalded.....	@ 8½
Squabs, prime white, 8 lbs. to doz., per dozen.....	@ 3.00
Squabs, prime white, 7 lbs. to doz., per dozen.....	@ 2.00
Squabs, prime white, 6@6½ lbs. to doz., per dozen.....	1.50@
Squabs, mixed, per dozen.....	1.25@ 1.50
Squabs, dark, per dozen.....	1.25@ 1.37
Squabs, culls, per dozen.....	.50 @ 60

FROZEN.

Turkeys—Hens, No. 1.....	18 @ 19
Toms, No. 1.....	@ 19
Toms, No. 2.....	12 @ 14
Old toms, No. 1.....	17½@ 18
Broilers—Milk-fed, dry-picked, 4 lbs. and under to pair.....	18 @ 20
Dry-picked, 4 lbs. and under to pair, No. 1.....	@ 17
Scalded, 4 lbs. and under to pair, No. 1.....	@ 16
Roasting Chickens—Milk-fed, dry-picked, fancy.....	16 @ 17
Average No. 1.....	@ 15
Chickens—No. 2.....	8 @ 16
Fowls—No. 1.....	12½@ 13
No. 2.....	8 @ 16
Ducks—No. 1.....	@ 12
No. 2.....	10 @ 11
Geese—No. 1.....	10 @ 11
No. 2.....	8 @ 9

LIVE POULTRY.

Spring Chickens.....	@ 14
Fowls, per lb.....	@ 13½
Roosters, per lb.....	@ 8
Turkeys, per lb.....	@ 14
Ducks, per pair.....	40 @ 80
Geese, per pair.....	50 @ 1.00
Live pigeons, per pair.....	@ 25

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	\$22.00 @ 23.00
Bone meal, raw, per ton.....	25.00 @ 25.50
Dried blood, West, high grade, fine.....	@ 2.70
Nitrate of soda—spot.....	2.30 @ 2.35
Bone black, discard, sugar house del. New York.....	15.00 @ 16.00
Dried blood, N. Y., 12@13 per cent. ammonia.....	@ 2.70
Tankage, 9 and 20 p. c., f. o. b. Chicago.....	@ 2.30
Tankage, 6 and 35 p. c., f. o. b. Chicago.....	16.00 @ 17.00
Garbage tankage, f. o. b. New York.....	10.00 @ 11.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate.....	2.80 @ .10
Wet, acidulated, 6 p. c. ammonia per ton.....	2.45 @ .35
Sulphate ammonia gas, for shipment, per 100 lbs.....	3.00 @ 3.65
Sulphate ammonia gas, per 100 lbs. spot.....	3.10 @ 3.15
Sulphate ammonia bone, per 100 lbs.....	3.00 @ 3.05
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

POTASHES, ACCORDING TO QUANTITY.

Kainit, shipment, per 2,240 lbs.....	8.95 @ 9.50
Kainit, ex-store, in bulk.....	9.60 @ 10.65
Kieserit, future shipment.....	7.60 @ 7.25
Muriate potash, 80 p. c., ex-store.....	1.95 @ 2.05
Muriate potash, 80 p. c., future shipment.....	1.90 @ 2.00
Double manure salt (46@49 p. c., less than 2½ p. c. chloride) to arrive per lb. basis 48 p. c.....	1.16½@ 1.20½
Sulphate potash, to arrive (basis 90 p. c.).....	2.18½@ 2.27½
Sylvinit, 24 to 36 p. c., per unit, S.P.....	.80 @ .40

LIVE STOCK REVIEWS

CHICAGO

(Special Letter to The National Provisioner from the Bowles Livestock Commission Co.)

CATTLE.—Receipts first three days this week, 46,390, about 11,000 less than the corresponding week last year and about 1,000 less than same period a week ago. Daily offerings were: Monday, 22,729; Tuesday, 3,661; Wednesday (estimated), 20,000. About 10,000 Western range cattle were included in this week's arrivals. Prices on best corn-fed steers touched \$6.60 on Monday, which was the highest since last December, when the Christmas beeves were being marketed. Best cattle to-day sold at \$6.55 for one load of Angus averaging 1,598 lbs. sold by this company for C. Van Riper, Kirkwood, Ill. Quite a liberal string of prime cattle sold upwards of \$6, including 20 head averaging 1,112 lbs., at \$6.05, and steers averaging 1,540 lbs. at \$6. Exporters paid up to \$5.85, sales largely \$5.40@5.75. Eastern shippers and local killers bought a large number of prime steers averaging 1,250@1,450 lbs. at \$5.15@6. Medium to good killers showing grass and corn sold largely at \$4.60@4.80 and a fairly good kind of little grassy steers around \$4.25@4.60. Inferior killers down to \$4. Western range steers are selling largely from \$4.10@4.60, one fancy lot averaging 1,360 lbs. sold to-day at \$5.15. Range cows mostly \$3.25@3.60. Feeding cattle of medium to good quality \$3.75@4.25. Native butcher stock is unchanged this week, but good local rains have strengthened the feeder market.

SHEEP.—Sheep prices are without material change this week until to-day, when values on mutton stock advanced 10c., the bulk of the Western wethers going to slaughter at \$5@5.25. Fully 75 per cent. of the arrivals are grass Westerns, and they are of good quality and strong weight. Native stuff is a drag on the market, especially lambs, and these declined 25c. to-day. Range wethers sold from \$4.75@5.35, feeding wethers \$4.50@5, ewes for slaughter largely \$4.75@5, breeding ewes up to \$5.35. Fat yearlings \$5.50@6.35, light weights selling best when in good killing condition. Fat Western yearlings \$5.75@6.25. Top lambs sold at \$7.75 for a few fancy sorted natives. The big bulk of the fat lambs \$6.50@7.25. Feeding lambs are selling from \$6.60@6.70 for desirable stock.

HOGS.—Total receipts of hogs for the first three days of this week, 88,749, compared with 90,672, showing a slight decrease of about 2,000 hogs. Monday's official receipts were 38,749, which was about what the trade expected, and with a fair demand prices were only slightly lower. Tuesday's receipts about 15,000, and the market held fairly steady with the day before. The early estimate on receipts this morning was only 28,000. A few early sales were made only about 5c. lower, but these prices held only a few moments, as the estimate on receipts was raised from 35,000 to 37,000. As soon as this fact became known the market slumped badly and the general market was 10 to 15c. lower, the best hogs showing the full decline, in fact heavy packers sold relatively better than the prime light and the prime butchers. The Bowles Live Stock Commission Company sold to-day about 30 loads of hogs ranging in price from \$6.20 for heavy mixed packers to \$6.60 for prime light weights. Our business in the hog department is increasing rapidly, which, we think, goes to show that feeders and shippers appreciate our careful and painstaking work. We are not bullish on the market and are advising the shipment of all hogs ready for market. Do not overlook the fact that there is a range in price of about 75c. per cwt. between the common heavy packing sows and the best light hogs. We quote to-day's prices as follows: Mixed packers 200 to 260 lbs., \$6.10@6.20; choice medium and butcher weights, \$6.30@6.45; poor to good packers, 260@300 lbs., \$6@6.10; rough heavy packers in small lots, \$5.75@6; selected light butchers and light bacon, \$6.45@6.60; pigs according to weight and quality, \$5.25@6.25.

ST. JOSEPH

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Aug. 7, 1906.

Continued light receipts of cattle are having the effect of stimulating a more satisfactory tone to the trade, and should this volume of receipts not show an increase it is only a question of a few days until there must be a return to higher prices. In fact the market to-day shows a slight turn to higher values; local receipts were largely made up of Southern and Western grassers. The few offerings of corn fed steers met a quick outlet at prices strong to 10c. higher, with a very good class of handy weight steers selling at \$5.40 and the general run of fair to good light and medium weights at \$4.80@5.35. Light steers not too high priced for the feeder trade were in active demand and 10@15c. higher, the feeder outlet showing more activity than it has for the past month. Texas steers sold generally 10c. higher, with the best steer going at \$3.65. Westerns were ready sale at full steady to strong prices. All good killing grades of cows and heifers sold strong to 10c. higher, but canning stock and common outers were no more than steady. Veal calves were steady for the best kinds, but anything on medium and common order met slow sale, the receipts of calves being very large.

Slightly better tone developed in the hog trade and prices ruled generally 5c. higher than the previous day. There are suggestions in the movements of buying interests indicating that packers are for the present fairly well satisfied with prices, and with continued moderate receipts, it is possible that the end of the decline for the time being has been reached. This is a condition, however, that will not do to bank heavily on, as it is nearing the time of year when the packers always start a bear movement in the market. Hogs are coming fairly good in quality and as yet there is no indication of disease that might start a rush of sellers. The bulk of hogs to-day sold at \$6.25@6.37½, with tops at \$6.40. Light weights are still the favorites with buyers, and will perhaps continue so until along into the fall.

The market for sheep is being pretty well supplied this week, but the river markets are getting a larger proportion than Chicago and prices are holding up well. Supplies are coming almost exclusively from the ranges, but as yet there are not many feeder grades of either sheep or lambs arriving at this point. Feeding lambs are quoted at \$5.75@6.00, and ewes at \$3.50@4.00. Best lambs here to-day sold at \$7.25, fat yearlings at \$5.75, and good wethers around \$4.75.

OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Aug. 7, 1906.

The season for western range cattle opened up about two weeks earlier than usual this year and the quality of the cattle was better than it has been for several years. As a result the market for that period has been somewhat demoralized and prices have suffered a sharp decline all along the line. Ripe dry lot beeves have been scarce and have not suffered so much, the decline on these being only about 25c. The common to fair warmed up and short fed grades that come in direct competition with the rangers are off fully half a dollar and in some cases more. Western rangers started in comparatively high, but the decline of 50c. that has taken place in the past two weeks puts prices down to a point only about a quarter higher than a year ago. So far this week, with lighter supplies both here and elsewhere, the market has been somewhat better and indications are that unless receipts are unusually liberal the trade will show improvement from now on. Good to choice fed beeves averaging from 1,250 to 1,550 lbs. are quoted at \$5.40@6.00, with fair to good 1,050 to 1,300-lb. beeves at \$4.80@5.30, and the common to fair warmed up and short fed grades around \$4.25

@4.75 and from that down. Choice Western rangers sell up around \$5.00, with the fairish to pretty good grades around \$3.75@4.50. Fed cows and heifers are quoted up to \$4.00, and grassers up to \$3.75. The bulk of the butcher stock is selling at \$2.50@3.25, with canners down to \$1.50. Trade in feeders has been picking up of late, although prices have been working lower, in fact it is the lower prices that have brought in the buyers and increased the trade. Inquiry is chiefly confined to the good weight and quality steers that sell around \$3.75@4.25. Fair to good grades are selling around \$3.25@3.60, and common to fair light and medium weight grades are slow sellers at \$2.75@3.00.

Prices for hogs have been working lower for some time past and last week's decline amounted to 15@20c. Ever since the hot weather set in there has been a strong effort on the part of all classes of buyers to force prices down on the heavy and packing grades. These have suffered more than the lighter weights, and the spread in prices is wider than it has been for months. Light weights are selling at a premium of 10@15c., and packers are extremely bearish on rough heavy stock. To-day, with nearly 10,000 hogs here, the market was just about steady. Tops brought \$6.40 as against \$6.50 last Tuesday and the bulk of the trading was around \$6.25@6.30 as against \$6.25@6.40 a week ago.

Trade in sheep and lambs has been lively of late and prices are somewhat firmer all along the line. Feeder buyers are beginning to take hold freely and the market is feeling the effect of the increased competition. It is evident that the demand for feeders of all classes is going to be fully as heavy as a year ago, while indications are that the supply will hardly be as large.

Quotations on killers: Good to choice spring lambs, \$6.75@7.40; fair to good spring lambs, \$6.25@6.75; good to choice yearlings, \$5.35@5.75; fair to good yearlings, \$5.00@5.35; good to choice wethers, \$4.75@5.00; fair to good wethers, \$4.60@4.75; good to choice ewes, \$4.30@4.80; fair to good ewes, \$3.90@4.30.

Quotations on feeders: Lambs, \$5.50@6.10; yearlings, \$5.00@5.40; wethers, \$4.50@4.75; ewes, \$3.50@4.15.

KANSAS CITY

(Special Wire to The National Provisioner.)

Kansas City Stock Yards, Aug. 10.

CATTLE.—Receipts this week were 41,300; last week, 41,700; same week last year, 66,100. Market uneven with not as much vitality as might have been expected in view of limited receipts. Best dry lot cattle 10 to 15c. higher, grass steers steady, she stuff 10 to 15c. higher, veals quarter higher, stockers and feeders 10 to 20c. higher, canners dull and lower. Top beef steers, \$6, proportion of good ones; small bulk dry lot cattle, \$5.40@5.90; grass and corn steers, \$4.80@5.50; good grass steers, \$4.60@5.10; medium and light grades, \$3.65@4.40; top heifers, \$5.35; bulk, \$3.50@4.50; cows, \$2.50@3.75; heavy veals, \$3.50@4; light, \$5@5.75; quarantines, 10c. higher; steers, \$3.40@4; cows, \$2.40@3.

HOGS.—Receipts this week were 50,900; last week, 61,700; same week last year, 25,700. Prices stationary first three days this week, but declining last two days; 5 to 10c. lower to-day for choice; light hogs, \$6.20; good butcher weights, \$6.10@6.17; heavy hogs, \$6.05@6.15. Present range 20c. higher than year ago. Pigs generally sell in with loads, not many heavy hogs included; bulk of the loads weight 170 to 220 lbs.

SHEEP.—Receipts this week were 15,300; last week, 18,900; same week last year, 14,600. Mutton markets active, prices 10@20c. higher; supplies embraced Arizona spring lambs at \$7.40@7.60; Utah killing sheep and yearlings, \$5.60; Utah ewes, \$4.75; native wethers and ewes mixed, \$5.50; quality has improved this week naturally as season matures.

HIDES weak; green salted, 11¼@13c.; bulls, stags, 10c.; horse hides, \$2.25@3.50; dry flint butcher, 18@22c.; culls, 12c.; sheep pelts, 17c.

Packers' purchases for the week were:

	Cattle.	Hogs.	Sheep.
Amer. D. P. & P. Co.	505	20	20
Armour	4,495	16,207	1,023
Cudahy	5,796	7,813	1,708
Fowler	1,385	363	363
Morris	3,503	5,102	1,407
Ruddy	454	560	560
Schwarzschild	4,199	7,399	2,419
Swift	5,813	14,584	3,915

SOAP IN INDUSTRIAL PROCESSES.

A process for the separation of minerals and metals contained in ores, depending upon the affinity fatty matters liberated from soap, have for the former has been patented. A soap solution is mixed with the crushed ore suspended in water, and then sufficient acid is added to liberate the fatty and resinous matters of the soap to which sulphuretted minerals, sulphur, graphite or free metals adhere, and can then be conveniently separated from the gangue or earthy matters.

A similar idea has also been made the subject of a patent in which an inventor proposes to purify trade effluents by agitation with soap solution, the soap is then decomposed with sulphuric acid or aluminum sulphate, so that the fatty matters set free carry down the impurities, and after standing for the deposit to settle the clear water can be run off.

LATE TRADE GLEANINGS.

A company, it is reported, is being formed by men interested in the meat industry at Grand Rapids, Wis., for the purpose of erecting a \$100,000 packing plant at that place.

The American Hide and Leather Company will commence the new improvements which are to be made to its plant at Milwaukee, Wis. Over \$100,000 will be expended.

The Mulberry Cotton Oil Company, Mulberry, Ark., has increased its capital stock \$15,000.

The Lee County Manufacturing Company, Bishopville, S. C., has increased its capital stock from \$25,000 to \$50,000. Improvements are to be made to the mill.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending August 4:

CATTLE.

Chicago	38,584
Omaha	12,041
Kansas City	27,193
St. Joseph	9,536
Cudahy	458
Sioux City	1,827
Wichita	191
New York & Jersey City	8,063
Fort Worth	10,564
Detroit	1,085
Buffalo	7,573

HOGS.

Chicago	104,101
Omaha	46,033
Kansas City	96,528
St. Joseph	35,340
Cudahy	7,785
Sioux City	19,875
Ottumwa	16,824
Cedar Rapids	12,154
Wichita	2,746
Bloomington	3,427
Indianapolis	27,648
New York & Jersey City	27,554
Fort Worth	2,130
Detroit	1,992
Buffalo	26,070

SHEEP.

Chicago	50,668
Omaha	15,039
Kansas City	14,178
St. Joseph	9,339
Cudahy	270
Sioux City	27
Wichita	29
New York & Jersey City	41,205
Fort Worth	547
Detroit	1,078
Buffalo	32,000

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO AUGUST 6, 1906.

	Beeves.	Cows.	Calves.	Sheep.	Hogs.
Jersey City	2,737	—	2,553	41,116	9,736
Sixtieth street	1,296	62	5,435	112	—
Fortieth street	—	—	—	—	13,048
Lehigh Valley	5,175	—	—	—	—
Weehawken	1,865	—	—	—	—
Scattering	75	—	—	63	3,870
Totals	11,043	137	8,032	41,291	27,554
Totals last week	9,434	107	7,975	47,492	22,034

WEEKLY EXPORTS.

	Live cattle.	Live Quarters sheep or beef.
Schwarzschild & S., Ss. Cevic.	480	—
Schwarzschild & S., Ss. Consuelo	225	—
Schwarzschild & S., Ss. Minnetonka	480	—
Schwarzschild & S., Ss. St. Louis	—	1,884
Schwarzschild & S., Ss. St. Cuthbert	—	1,176
J. Shamberg & Son, Ss. Cevic.	175	—
J. Shamberg & Son, Ss. Consuelo	480	—
J. Shamberg & Son, Ss. Theopila	325	—
J. Shamberg & Son, Ss. Minnetonka	240	—
J. Shamberg & Son, Ss. St. Cuthbert	480	—
Swift Beef Company, Ss. Baltic	175	—
Armour & Co., Ss. Baltic	—	1,200
Armour & Co., Ss. St. Louis	—	1,350
Morris Beef Company, Ss. Cevic	—	2,350
Morris Beef Company, Ss. Baltic	—	3,600
Cudahy Packing Company, Ss.	—	2,000
Lucania	—	1,600
L. S. Dillenback, Ss. Uller.	—	50
Miscellaneous, Ss. Bermudian	57	6
Miscellaneous, Ss. Horatio	—	30
Total exports	3,117	86
Total exports last week	2,020	15,644

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO AUGUST 6, 1906.

Exports from:	Live cattle.	Live Quarters sheep or beef.
New York	3,117	86
Boston	1,750	11,750
Baltimore	850	—
Philadelphia	1,958	750
Montreal	5,640	—
Portland	710	—
Destination of ports:		
To London	5,805	9,510
To Liverpool	4,261	14,000
To Glasgow	1,366	—
To Bristol	727	—
To Hull	100	—
To Manchester	1,536	3,550
To Antwerp	150	—
To Leith	226	—
To Bermuda	57	6
To the West Indies	—	50
To Buenos Ayres	—	30
Totals to all ports	14,028	86
Totals to all ports last week	19,096	27,680

RECEIPTS AT CENTERS

SATURDAY, AUGUST 4, 1906.

	Cattle.	Sheep.	Hogs.
Chicago	400	9,000	4,000
Kansas City	100	4,000	—
South Omaha	100	7,500	1,000

MONDAY, AUGUST 6, 1906.

Chicago	23,000	38,000	20,000
Kansas City	10,000	8,000	5,000
South Omaha	6,500	3,000	14,000

TUESDAY, AUGUST 7, 1906.

Chicago	4,500	13,000	15,000
Kansas City	10,000	14,000	5,000
South Omaha	3,200	8,500	13,000

WEDNESDAY, AUGUST 8, 1906.

Chicago	23,000	28,000	20,000
Kansas City	7,000	11,000	4,000
South Omaha	3,000	11,000	10,000

THURSDAY, AUGUST 9, 1906.

Chicago	6,000	27,000	15,000
Kansas City	4,000	9,000	3,000
South Omaha	3,000	9,500	4,000

FRIDAY, AUGUST 10, 1906.

Chicago	1,500	24,000	8,000
Kansas City	3,000	7,000	3,000
Omaha	200	8,700	800

OLEO AND NEUTRAL LARD.

Business in oleo oil during the past week has been very quiet, buyers refusing to follow the advance asked by the melters. The undertone of the market, however, is very firm, and it still looks as though we had seen the lowest point for some time to come. Neutral lard is quiet; prices very firmly held. Buyers and sellers far apart.

GENERAL MARKETS

LARD IN NEW YORK.

Western steam, \$8.75@8.90; city steam, \$8.50; refined Continent, tes., \$9.30; do., South America, tes., \$10; do., kegs, \$11. Compound, \$7.12½@7.25.

HOG MARKETS, AUGUST 10.

CHICAGO.—Receipts, 24,000; weak; 10c. lower, \$5.50@6.30.

KANSAS CITY.—Receipts, 7,000; 5@10c. lower.

OMAHA.—Receipts, 9,000; weak; 5@10c. lower; \$5.80@6.15.

INDIANAPOLIS.—Receipts, 10,000; lower; \$6@6.25.

EAST BUFFALO.—Receipts, —; opening 3.40 on sales; slow; \$6.50@6.60.

CLEVELAND.—Receipts, 50 cars; lower; \$6.40.

PITTSBURG.—Receipts, 20 cars; dull; \$6.35@6.55.

LIVERPOOL.

(By Cable to The National Provisioner.)

Liverpool, August 10.—Beef, extra India mess, tierces, 65s.; pork, prime mess, Western, 90s.; shoulders, 43s.; hams, short clear, 59s. 6d.; bacon, Cumberland cut, 50s. 6d.; do., short ribs, 54s.; long clear, 28@34 lbs., 53s.; do., 35@40 lbs., 52s. 6d.; backs, 50s. 6d.; bellies, 55s. Tallow, 26s. Turpentine, 45s. 6d. Rosin, common, 9s. 6d. Cheese, white, new, 56s. 6d.; do., colored, 57s. American steam lard (Hamburg), 44¼ marks; prime Western lard, tes., spot, 45s.; do., American refined, 28-lb. pails, 45s. Tallow, Australian (London), 30s. 6d. Cottonseed oil, refined (Hull), 22s. Refined petroleum (London), 67-16d.; linseed (London), La Plata, August and September, 40s. 9d.; linseed oil (London), 20s. 4½d.

FRIDAY'S CLOSINGS.

Cottonseed Oil.

To-day (Friday) the early "call" prices were: August, 38¼@38¾c.; September, 37@37¼c.; October, 33¼@34c.; November, 30½@31c.; December, 30½@31c.; January, 30¼@31c. Sales, 300 bbls. September at 37¼c.; 800 bbls. October at 34c.; 700 bbls. December at 30¾c.

Provisions.

There are no developments for the day pointing to changed conditions from those outlined in our review.

Oleo Stearine.

Consumption is sufficiently liberal to prevent burdensome accumulations of supplies. Market is essentially, for the day, as noted in our review.

Tallow.

Market hangs along for the day to the situation quoted in our review.

Look over the titles of text-books offered on The National Provisioner's special lists and see if there isn't something there you need. Special prices to our patrons on application to The National Provisioner, Produce Exchange, New York.

THE

TRADE

CAN ALWAYS

GLEAN
BARGAINS

BY KEEPING AN EYE ON

PAGE 48

Retail Section

BUTCHERS' CONGRESS AT HAMBURG

We are indebted to Herr Karl Marx, chairman of the Board of Associated German Butchers, for the following particulars concerning the forthcoming Industrial Exhibition and International Trades Congress, to be held in Hamburg next June. It will be seen that a most comprehensive programme has been drawn up, carefully designed to admit of the reading of papers on a variety of subjects specially bearing upon our trade. In order that these may have the widespread publicity they deserve arrangements have been made to translate them into English, French and German. Altogether the Congress and Exhibition bids fair to be one of the most practical and educational ever organized, and if carried through with the success hoped for will undoubtedly prove the highest intellectual effort ever put forth by the trade.

To all whom it may concern:

This invitation is issued well in advance in order to enable our foreign trade friends at their various annual meetings to discuss and come to a decision respecting their participation in the conference. The decision will doubtless be a favorable one.

For years past the Association of German Butchers has had the pleasure of entertaining at its annual meetings foreign representatives of the meat trade from Austria-Hungary, Switzerland, Holland, Belgium, Sweden, Russia and the United States of North America. As the outcome of a proposal emanating from the Association of Butchers of the United States, it has been decided to summon next year a special international conference of representatives from all countries, and to reserve a special day for its deliberations (probably June 21 or 28, 1907).

For the consideration of the conference there has been compiled the following:

Preliminary Order of the Day.

(1) What sanitary and hygienic regulations apply to the meat trade in the various countries?

(2) What means are adopted by those countries to combat cattle disease?

(3) What are the principal disadvantages

from which the trade suffers at the present time in the various countries, and what are the objects to the attainment of which the associations in question mainly direct their attention?

(4) What conclusions applicable to international procedure follow from the discussion of the subjects mentioned under 1 to 3?

Delegates Warmly Invited.

All foreign associations are urgently requested not only to send delegates to the conference, but also to select representatives authorized to express their views respecting each of the headings 1 to 3 in the above order of the day. Papers representing these views may be prepared in the language of each representative and have special reference to the conditions prevailing in the country he represents. To enable the representatives of the various countries to understand and follow the papers to be read it is, however, necessary that copies of them should, on or before March 15, 1907, reach the Association of German Butchers, who will thus be enabled to prepare printed translations thereof in the German, French and English languages.

By this means all delegates will be able to follow the remarks of the speakers as they will have the papers in a language they understand. The discussion following upon the reading of the papers and the resolutions based thereon (heading 4 of the order of the day) will be conducted in the German language; the association will, however, provide French and English interpreters.

We hope, by means of this arrangement, to be able to secure for the international conference a satisfactory programme which may result in the passing of resolutions beneficial to all trade associations participating therein.

We again beg of our friends abroad to support us in our endeavor, by appointing representatives to take part in the conference. We ask the appointed representatives to be good enough to undertake the preparation of the papers and promptly to forward us the same.

Hamburg Guild as Hosts.

The proceedings themselves will be an ample recompense to all foreign associations and delegates for any trouble they may have taken in the matter. The Association of German Butchers and the Hamburg Guild, which will be the host of the association, will do their utmost to make the sojourn at Hamburg as pleasant and enjoyable as possible. The historical exhibition will enable all who take part in the conference to gain an insight into the economical development of the trade from the beginning of the middle ages down to the present day.

Utilitarian Character of Exhibits.

The industrial exhibition will completely illustrate the highly developed German manufacture of apparatus, utensils and articles used by and relating to the meat trade. A number of festivities have been arranged to give opportunity for recreation after the journey and for rest from serious labor; everything will be done to prevent anyone leaving the conference of butchers of all civilized countries in a state of disappointment.

A detailed programme will be forwarded at a later date; we may, however, even now state that we expect our guests to spend at least three days with us, of which Monday will be devoted to the exhibition and dinner; Tuesday to the meeting of the Association of German Butchers, and Wednesday to the International Conference.

We ask you kindly at once to bring the matter before the notice of your committee and to use your best endeavors to make the International Conference a brilliant success and an imposing manifestation of our honorable trade. Even in the event of your association failing to see its way to representation at the conference in its corporate capacity, we trust to be able to entertain some of its individual members. All are welcome—London Meat Trade Journal.

Retail butchers can get the most reliable help through the "Wanted" page of The National Provisioner. Good men are snapped up quick. Watch page 48.

TALKS BY THE MANAGER—No. 12



You know, as well as I do, that a boning knife must have strength, and it must have an edge that will stand pretty hard use.

Well, that's the kind of boning knife that bears the S & S mark.

Here's a picture of our No. 1 Boner—don't it look all right?

Better than that, it's made to stand the racket.

Every blade is made of our special formula steel that we temper by our own process so that the blade is absolutely even in temper—no hard spots or soft spots.

Remember this, any S & S KNIFE you buy must be right, or you can get your money back.

(Signed) THE MANAGER,

NATIONAL CUTLERY CO., Detroit, U. S. A.

BIG PICNIC.

Sports and races of various kinds were a feature of the annual picnic of the Allegheny County Retail Meat Dealers' Association held at Cascade Park, near Pittsburg, August 8. Ten thousand persons attended. Applications for stock in the proposed co-operative ice plant of the Retail Dealers' Association are coming to the special committees so fast that it has been decided not to open bids until after this week.

WANTS LIVE HUSBAND.

A matrimonial market in connection with the twentieth annual convention of the United Master Butchers' Association of America August 21, 22 and 23 is the plan proposed by Joseph F. Seng, president of the Milwaukee Retail Market Men's Association, to swell the attendance. Applications have begun to come in.

When President Seng announced a week ago that he had invited mothers with marriageable daughters to the convention, on account of the many bachelor butchers in the Cream City, he anticipated no results before the convention opened. But already one fair maiden living in a Chicago suburb has written to the president, asking him to pick her out a live one. A photograph enclosed with the letter fully corroborates the girl's description of herself, as far as personal appearances go.

The letter is as follows:

"Dear Mr. Seng—Having noticed the enclosed clipping in one of the morning papers I have concluded to send you this letter, and kindly ask you to present it to one of your prosperous bachelors, or live young men, for me; one whom you think would like to get acquainted with an accomplished young lady of 23 years.

"I am a pretty blonde with blue eyes, of Scotch and German descent and of an excellent family. I am 5 feet 7 inches tall, weigh 139 pounds, am a musician and of a jolly disposition. Would like to correspond with one of your 'good standing butchers.' I also am mailing you my photo., which I will ask you to hand to him, and my address is given below.

"Trusting you will overlook the liberty I have taken in writing to you, I will close. Awaiting results, I am,

"Yours sincerely,

" ————— "

President Seng took the picture to a meeting of the Milwaukee association at the Forst-keller, Eleventh and Chestnut streets, Thursday night. He intended to show the photograph of the husband-seeking maid to only a chosen few, but the word went through the hall like a flash and there was almost a riot. There were 125 butchers at the meeting and each wanted the girl's address first.

LOCAL AND PERSONAL.

S. Jackson has opened a new butcher shop at Gering, Neb.

S. Levy has opened a new butcher shop at Cornelius, Ore.

I. D. Harris will engage in the meat business at Mitchell, Neb.

M. C. Anderson has opened a new butcher shop at Superior, Neb.

Fire destroyed the meat market of James Hess at Mt. Vernon, O.

H. C. Young has engaged in the meat business at St. Edwards, Neb.

G. W. Cravens has sold his butcher shop at Longdale, Okla., to C. Taylor.

William Yost has sold his meat market at Lushton, Neb., to V. A. Sickler.

E. H. Hewins has sold his meat market, at Topeka, Kas., to H. R. Lawles.

A. Williams has purchased the butcher shop of T. W. Writt at Chitwood, Mo.

A. Walrath & Son have engaged in the meat business at Atkinson, Neb.

Wicklund, Johnson & LeMoine have opened a new butcher shop at Vale, Ore.

C. R. Springer has sold his meat market at Glendale, Ore., to Ball & Brown.

Nettleton & Zoller have purchased the meat market of Lee Welty at Janesville, Ia.

W. W. Dayton has sold his meat market at Bellevue, Ida., to Hunter & Corsan.

William Ekins has sold his meat business at Bloomfield, Ia., to Blott & Harvey.

Peter Kolling has sold his meat business at Williams, Ia., to De France & Stipp.

In a recent fire at Montour, Ia., the meat market of Hiram Avery was destroyed.

R. M. Downey has sold his meat business at Twin Falls, Ida., to Jones & McCaw.

E. E. Girod has purchased the meat market of Mrs. J. N. Lavoie, at Denver, Col.

S. Belford has sold his meat market at Bellingham, Wash., to Shaw Brothers.

J. McLean has succeeded to the meat business of Dyer & McLean at Antelope, Ore.

W. H. Horton has purchased the business of the City Meat Market, at Blackfoot, Ida.

P. L. Deller has purchased the meat market of G. L. Rogers at Pagosa Springs, Col.

J. B. Tidball has succeeded to the meat business of Tidball & Waters at Gotebo, Okla.

E. C. Whipple has purchased the meat business of James Gwynn & Son, at Liberal, Mo.

The meat market of A. Brooks at Richmond, Ind., has been damaged slightly by fire.

W. L. White & Co. have succeeded to the meat business of White & Bryan, at Craig, Col.

Griffin & Betts have succeeded to the meat business of Peterson & Griffin, at Admire, Kas.

Jackson & Clifton have succeeded to the meat market of R. L. Jackson, at Konawa, I. T.

D. Magner has been succeeded in the meat business at McCook, Neb., by Magner & Stokes.

Settle & Spencer have been succeeded in the meat business at Lamar, Mo., by Settle & Johnson.

The American Provision Company, Pittsburg, Pa., has been incorporated with \$5,000 capital stock.

Addington & Ledergerber have succeeded to the meat business of Addington & Widerick at Council, Ida.

Gunderson Brothers have sold their meat business at Tacoma, Wash., to the Home Market Company.

George Ashley has moved his meat market from Lapeer avenue to 1042 Eleventh street, Port Huron, Mich.

James Barrett has sold his interest in the Hoquiam Meat Company, at Hoquiam, Wash., to Charles F. Dann.



ALL TRADES
CAN USE

Divine's Genuine Red Devil Water Motor
It is adapted to more uses than any other article in the world.
Four-inch Motor. For light purposes, grind cutlery and edge tools, wash bottles, polish metals, run all kinds of machines, etc.
Price, \$4.00
\$3.50 and this "ad" will get a 4-inch motor.
Six-inch Motor. Run Washing Machines, Ice Cream Freezers, Horse Clippers, Cream Separators, Printing Presses, Coffee Mills, Meat Choppers, etc. Is the largest and most powerful water motor ever produced. Price, \$12.00

DISCOUNT TO TRADE.
Guarantee.—We guarantee Divine Water Motor will give three times as much power as any other faucet motor.
OUR REFERENCE: Bradstreet, R. G. Dun and Oriental National Bank, of New York City.
DIVINE WATER MOTOR CO. 108-110 Duane St. New York.

Edwin A. Cooley has sold his interest in meat firm of Watts & Cooley at Battle Creek, Mich., to P. E. Wright.

The West Butchering Company has purchased the business of Farmers Meat Market, at La Conner, Wash.

John E. and J. Edwin Johnson, Clarence Nicklund and Charles Le Maine have incorporated the Coast Meat and Produce Company of Vale, Ore., with \$5,000 capital.

DELIVERIES ON SUNDAY.

Mayor Clift, of Addyston, O., has sent a written order to both the ice delivery and the meat stores to deliver ice and meat on Sundays. The people are all with the Mayor in this matter, and it is thought the ice and meat deliverers will not be molested Sunday.



Sinclair's Fidelity

The brand that won the
Only Gold Medal
FOR QUALITY
HAMS, BACON, LARD
At World's Fair, 1904
T. M. SINCLAIR & CO., Ltd.
CEDAR RAPIDS, IA.

GREATER NEW YORK NEWS

Swift & Company's sales of fresh beef in New York City for the week ending August 4 averaged 7.60 cents per pound.

NEW YORK MEAT SEIZURES.

The New York Board of Health reports the number of pounds of meat, fish and poultry and game seized and destroyed in the city of New York during the week ending August 4, 1906, as follows: Borough of Manhattan, meat, 23,828; fish, 6,040; poultry and game, 5,550. Brooklyn, meat, 2,254; poultry and game, 488. The Bronx, meat, 50. Total, meat, 26,132; fish, 6,040; poultry and game, 86,038.

TRAIN FOR CONVENTION.

The train carrying New York delegates to the annual convention of the United Master Butchers of America will leave Grand Central depot in New York City at 4:30 p. m. on Sunday, August 19, 1906; will leave Springfield at 4:30 p. m.; will leave Albany 7:50 p. m.; arrive in Chicago at 3:30 p. m., August 20, 1906; leave Chicago at 5 p. m.; arrive in Milwaukee at 7 p. m. Those who intend going should inform George H. Shaffer, 474 Fourth avenue, Borough of Manhattan, city of New York.

BUTCHER GRAND OUTING.

The annual outing of the Bloomingdale Germania Butcher Guard No. 1 will be held at Wm. Fuehrer's Wald Hotel and Park, Jackson avenue, Newtown, L. I., on Sunday, August 26. Tickets, admitting gentleman and

lady, and including refreshments, will be \$1, extra lady's ticket 25 cents. These will be sold at the gate. Dancing will commence at 2 p. m., and there will be prize bowling and other games for both sexes. Take Flushing via Jackson avenue electric cars from 34th and 92d street ferries, direct to park.

SAUSAGE MAKERS ARRESTED.

Upon evidence obtained by analysis inspectors of the Brooklyn office of the Health Department caused the arrest of four manufacturers of sausages. All were paroled in the Adams street court to await hearing in Special Sessions. Officers of the Health Department assert that the manufacturers of sausages and bolognas in skins had adulterated their goods by the use of preservatives. These prisoners were Louis Meyer, of No. 374 Flushing avenue; Edward C. Grummel, of No. 906 Broadway; Bernard Spitzer, of No. 192 Leonard street, and Louis Stutz, of No. 815 Broadway.

CALL FOR CONVENTION.

President George H. Shaffer, of the United Master Butchers of America, has issued the following call:

To the Master Butchers of America:

Dear Sirs and Brothers.—This is to remind you that the Second Annual Convention of the Master Butchers of America will be held in Milwaukee, Wis., August 21 to 24, both inclusive.

It may perhaps be necessary to recall to your mind that in addition to the features which contributed so largely to the brilliancy and success of our first convention, we are to entertain as guests this year a delegation from Europe, and also a delegation of individual cattle raisers. This fact, together with the interesting debate on the "Elimination of Stock-Tariff" which the Cattle Raisers' Association has arranged with our own, ought certainly to be the "last straw" in the way of inducement required to ensure your presence there.

The convention last year, you will remember, was a memorable one. Every expectation of the members that attended it was more than fulfilled. The reason for this was that every man threw himself heartily into the work of making it a success, and no one shirked the little sacrifice of time and money entailed.

In extending to you a most cordial invitation to attend the Milwaukee assemblage, we, personally, urge you to repeat your splendid efforts of last year, that August, 1906, may be written in big red letters in our own annals and that our domestic and transatlantic guests may gain a true conception of the meaning and greatness of the name "Master Butchers of America." Fraternally yours,

GEORGE H. SHAFFER.

President of the U. M. B. of A.

FOUGHT OVER BOOK.

As the result of a dispute over the merits of a book, John Buisigilona, of No. 314 Clinton street, Hoboken, is in St. Mary's Hospital in a critical condition from stab wounds inflicted by Albert Hintz, who arrived in Hoboken on Saturday from Chicago. The men are Russians, and both were formerly employed as butchers in the Chicago abattoirs. Buisigilona came to Hoboken a year ago. The younger Hintz yesterday afternoon went into a restaurant on Willow avenue, and there met Buisigilona. The men talked about the condition of the stock yards in Chicago, and Hintz produced a copy of the book and read several statements made in it, at the same

time claiming that the author was correct in every particular.

Buisigilona seemed to have a better opinion of Chicago abattoirs, but said that even if they were open to criticism nothing could be said against the condition of the abattoirs in Jersey City. The men argued until Hintz in a rage flung the book at Buisigilona, striking him in the face. Then the men fought, and in the struggle Hintz, it is alleged, drew a butcher knife from his belt and stabbed Buisigilona repeatedly with the long blade. Once the knife penetrated the left lung, and other wounds were inflicted in the breast. Buisigilona was taken to St. Mary's Hospital and Hintz was locked up. Hintz was held by Acting Recorder Laverty to await the result of Buisigilona's injuries.

AFTER NAVY CONTRACTOR.

Washington, August 8.—No such easy punishment as mere cancellation of their contract is contemplated by the Navy Department to be meted out to the contractors now furnishing meat to the sailors at the New York navy yard. The order of Secretary Bonaparte to the contractors to show cause why their contracts should not be cancelled does not insure their being given a full release from responsibility for providing the proper quality of meat. It means that the department may refuse to receive further supplies of the kind complained of, but will buy the necessary supplies on its own account and charge the cost against the bond furnished by a bonding company which guaranteed the carrying out of the contractors' obligations.

This is the plan favored by the bureau of supplies and accounts in dealing with delinquent contractors. Secretary Bonaparte will not commit himself as to his final action

Fertilizer Dryers.

Rendering Tanks and Kettles.

BONE MILLS.

THE C. O. BARTLETT & SNOW CO.
CLEVELAND, OHIO.

Reduced Rates for Telephone Service

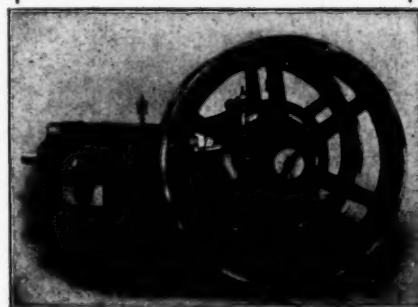
throughout Greater New York are effective from July 1st. Contracts now being taken at new rates.

Call nearest Contract Office for full information.

NEW YORK TELEPHONE COMPANY

Contract Offices:	Telephone No.:
15 Dey Street	9010 Cortlandt
115 West 38th Street	9040-38th
220 West 194th Street	9000 Morningside
616 East 150th Street	9080 Melrose

THE Cheapest Power



for Ice and Refrigerating plants, Butchers and Packers, is the power that costs only when you are using it. With a Lazier Gas or Gasoline Engine you can start and stop instantly, and when running they use fuel only in proportion to the load.

You can operate a gasoline engine as large as 40 horse power and a gas engine of any size we build, cheaper than steam or electricity. No coal or ashes to handle—no licensed engineer required, and you pay less for insurance. We build Gasoline Engines 2 to 40 horse power, and Gas Engines 2 to 100 horse power, both horizontal and vertical types.

Write for catalog and full information.

**LAZIER
ENGINE CO.**
189 Main Street
BUFFALO, N. Y.

until he receives the reply of the New York contractor. Speaking of the disclosures at the New York yard he said this afternoon:

"I do not wish to be precipitate in settling the case out of hand, but there can be no difference of opinion on the main point at issue. The quality of meat has not been up to the standard, and this condition must be remedied. I presume the contractor will have some reply to the order to show cause why the contract shall not be cancelled. Whether it shall be terminated by the department or not is altogether a matter of financial consideration alone.

"The main desire will be to obtain good meat, and it is possible this result can be gained most readily by readvertising for bids. It is evident that the department cannot expect satisfactory service from a contractor who has done so poorly in the first month of his contract. It went into effect only last July 1. Bad service would be less surprising at the very end of a contract, when the contractor might try to skimp a little to eke out a greater profit. As to holding the contractor to his bond and buying the meat outside, I will have to see whether there are any legal difficulties before speaking about that."

The Bureau of Supplies and Accounts, which is accustomed to handling obstreperous contractors who "fall down" in their work, has no doubt about its right to do the buying outside, and make the contractor meet the difference in cost. It will insist upon taking that course in the present case rather than make a bad precedent which may be taken advantage of by future delinquents.

Unless Secretary Bonaparte finds other reasons for ordering a readvertisement for bids, his doubt as to legal obstacles will be satisfactorily dispelled by bureau officials, and the contractor will be held to his responsibility as a bidder until the close of the fiscal year, June 30 next.

The contractor who supplies the meat is not a bit worried over the outcome. According to his aspect of the case it is purely a government matter. If the naval board of inquiry finds against the quality of meat supplied the men, then it will be a government endorsement of all the complaints laid at the doors of the government meat inspection, and the Navy Department will furnish evidence to substantiate the faults claimed in the accusations.

"Every piece of meat I send to the navy yard," said he, "must have the tag of the government inspector at the packing houses on it when it is delivered to me. Then, when it goes to the yard, the paymaster and com-

missary department men inspect and weigh it. If it does not fulfil all the requirements, it is promptly rejected. Only the meat passed by the inspectors at the packing houses and again by the navy's inspecting officers is permitted to go into the ship's provision lockers.

"The charge that I am able to sell meat to the navy yard at lower than the prevailing price is true. If it were not, I could not take the contract. But such is the quantity of meat used that I am able to obtain from the wholesalers a scale of yearly prices that enables me to meet the government's demands and at the same time make a small profit for myself. I sell most of the officers in the yard all the meat they use and the supply comes from the same place as does the men's."

Jack is a chronic kicker about his "grub." The old timers will complain of their food even when it is the best, merely because they have got in the habit.

MUST HAVE CERTIFICATE.

The New York Italian Chamber of Commerce has sent out a notice to exporters and shippers of meat products to ports of Italy that the Italian government has told all customs officials of the kingdom to refuse admittance to any shipment of meat products coming from United States ports, unless accompanied by a certificate of soundness. According to this new rule the Italian Consulate General has appointed as official examiners Thomas Goulard & Co., licensed inspectors, Nos. 36 and 38 Whitehall street, who will deliver to persons interested sworn certificates to fulfil the requirements of the Italian government.

MORTGAGES, BILLS OF SALE

Butcher, Fish and Oyster Fixtures

The following Chattel Mortgages and Bills of Sale have been Recorded

MANHATTAN MORTGAGES.

Brand, J., 341 E. 90th; J. Levy.
Canniglo, R., 52 James; H. Brand.
Cohn, H., 1490 Lexington; H. Brand.
Feller, M., 352 E. 81st; J. Levy.
Flaxman & Liebling, 172 Ludlow; United D. B. Co.
Framer, S., 184 Spring; M. Zimmermann Co.
Ganger, C., 1091 Park ave; Julius & Jacob Levy.
Garliner & Buckner, 36-44 Attorney; H. Brand.
Keller, C., 254 W. 41st; United D. B. Co.
Luigi, S., 24 Hancock; H. Brand.

Michael, M., 197 Ave. C; L. Heinsfurter.
Moskowitz, H., E. 10th; L. Heinsfurter.
Reinfeld, M. L., 45-47 E. 105th; United D. B. Co.
Rizzo, P., 230 Thompson; H. Brand.
Shackewitch, M., 600 E. 16th; United D. B. Co.
Stein, B., 195 Henry; R. Marasse.
Schwartz, A., 142 Orchard; M. Lipsitch.
Simon, H., 2227 5th ave.; E. Diamond.
Tosiano, G., 303 E. 111th; J. Levy.
Jeikovsky, I., 315 E. 101st; H. Brand.
Hoffman, J., 286 2nd; A. Kohn.

MANHATTAN BILLS OF SALE.

Sanders, N., 1485 East New York ave, Brooklyn; M. Grosky.

BROOKLYN MORTGAGES.

Donally, J., & J. Scotti, 99 Walworth; J. & J. Levy.
Linn, Ike, 895 DeKalb ave.; Levy Bros.
Nager, B., 445 Atlantic ave.; B. Bressman.

BROOKLYN BILLS OF SALE.

Fobber, Sam, 644 Rockaway ave.; Pauline Mosewitsky.

Grocer, Delicatessen, Hotel and Restaurant Fixtures

The following Chattel Mortgages and Bills of Sale have been Recorded

MANHATTAN MORTGAGES.

Buch & Kolb, Woodmansten Inn; Westchester; J. B. Regan.
Freedman Bros., 67 E. 102d; B. Tolk.
Fuchs, J., 1709 1st ave.; L. Ellman.
Olcse, L., 522-524 Broome; A. L. M. Bullowa.
Rosen, S. & H., 73 E. 4th; D. Spiegelman.
Rosenzweig, E., 3161 Broadway; E. J. Gillies.
Weber, J., 32 E. 204th; T. W. Goos.
Barany, J. J.; Riverside S. Co.
Brauer, M., 25 Boverly; N. Ressler.
Brave, J., 152 Stanton; B. Trusch.
Carter, J., 790 Amsterdam ave.; L. Frevirich.
Dettloff, G., 51 3d ave.; F. Herzog.
McLain, F. J., 262 Greenwich; A. Buckley.
Mangini & Cevasco, 348 8th ave.; Bleecker & Simons.
Nathanson, A., 32 West; H. Ganser.
Trojan, C., 29 St. Marks pl; P. Issan.
Weintraub, R., 1003 3d ave.; E. J. Schweitz.

MANHATTAN BILLS OF SALE.

Arpino, I., 51 Columbus; P. Arpino.
Adams, E. M., 11 W. 22d; E. M. Lee.
Greendorfer, W., 413 St. Ann's ave.; M. Greendorfer.
Heiden, D., 113 Mercer; M. Slososky.
Kasrielewitz & Phinach, 81 Allen; J. Reichman.
Lampel, H., 1003 3d ave.; R. Weintraub.
Regan, J. B., Woodmansten Inn, Westchester; Buch & Kolb.

BROOKLYN MORTGAGES.

Bodner, Jacob, 103 Graham ave.; J. Kahansky.
Diederich, Carl & Edward, 309 Stuyvesant; Fredrick Meyer.

BROOKLYN BILLS OF SALE.

Kalhansky, Jacob, 103 Graham ave.; Jacob Bodner.
Whelan, Frank A., 1233 Bedford ave.; James F. Whelan.

No Odors in Your Refrigerator

When You Use

FORMOZONE

the WORLD'S GREATEST DISINFECTANT, the only artificial air purifier known.

Dissipates All Odors and Makes None Itself.

Safest, most effective and economical disinfectant that made. Send for Pamphlets and Prices.

Formozone Hygienic Manufacturing Co. of America

1133 BROADWAY - NEW YORK
Phone 2846 Madison Square

WILL PURIFY EVERY PLACE OR THING IT'S VAPOR CAN REACH



TO RENT

Killing space and sales room in the abattoir of the New York Butchers' Dressed Meat Company, 39th street and 11th avenue.

SEE PAGE
48 FOR
BARGAINS

